PHOTO OF EVERY RECIPE!

Pillsbury

Special Edition

# Easy Pies

WITH PILLSBURY® PIE CRUST

Caramel Apple Pie p. 29

PLUS 4 MORE Apple Pie Recipes!

DELICIOUS PIES YOUR FAMILY WILL LOVE!

*Select an array of the season's finest fruit - fresh strawberries, blueberries, peaches and kiwi would add a rainbow of color to this stunning dessert.*

## Elegant Fruit Wedges

Prep Time: 15 minutes | Ready in 50 minutes | Makes: 10 servings

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 package (8 oz) cream cheese, softened
- 2 tablespoons milk
- ¼ cup powdered sugar
- ½ teaspoon grated orange peel
- 2 to 3 cups assorted cut-up fresh fruit

1 Heat oven to 450°F. Remove pie crust from pouch; place crust flat on ungreased cookie sheet. If necessary, press out folds or creases. Flute edge, if desired. Generously prick crust with fork. Bake 9 to 11 minutes or until lightly browned. Cool completely, about 30 minutes.

2 In small bowl, beat cream cheese, milk, powdered sugar and orange peel with electric mixer on medium speed until smooth. Place cooled baked crust on serving plate; spread with cream cheese mixture to within ½ inch of edge. Arrange fruit on cream cheese mixture. Store in refrigerator.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/10 of Recipe):** Calories 210 (Calories from Fat 120); Fat 14g (Saturated 7g); Cholesterol 30mg; Sodium 160mg; Carbohydrate 19g (Dietary Fiber 0g; Sugars 8g); Protein 3g. % Daily Value: Vitamin A 8%; Vitamin C 8%; Calcium 2%; Iron 0%

*This streusel topping adds a new twist to traditional pumpkin pie. Walnuts can be used in place of the pecans.*

# Streusel-Topped Pumpkin Pie

▸ Prep Time: 20 minutes | Ready in: 2 hours 5 minutes | Makes: 8 servings

### Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

### Filling

- 1 can (16 oz) pumpkin (2 cups)
- 1 can (12 oz) evaporated milk (1½ cups)
- ½ cup granulated sugar
- 2 eggs, slightly beaten
- 1½ teaspoons pumpkin pie spice
- ¼ teaspoon salt

### Streusel

- ¼ cup packed brown sugar
- 2 tablespoons all-purpose flour
- 2 tablespoons butter or margarine, softened
- ½ cup chopped pecans

### Topping

- 1 teaspoon grated orange peel
- 1 container (8 oz) frozen whipped topping, thawed (3 cups)

1 Heat oven to 425°F. Make pie crust as directed on box for one-crust filled pie using 9-inch glass pie pan.

2 In large bowl, mix all filling ingredients until well blended. Pour into pie crust-lined pan.

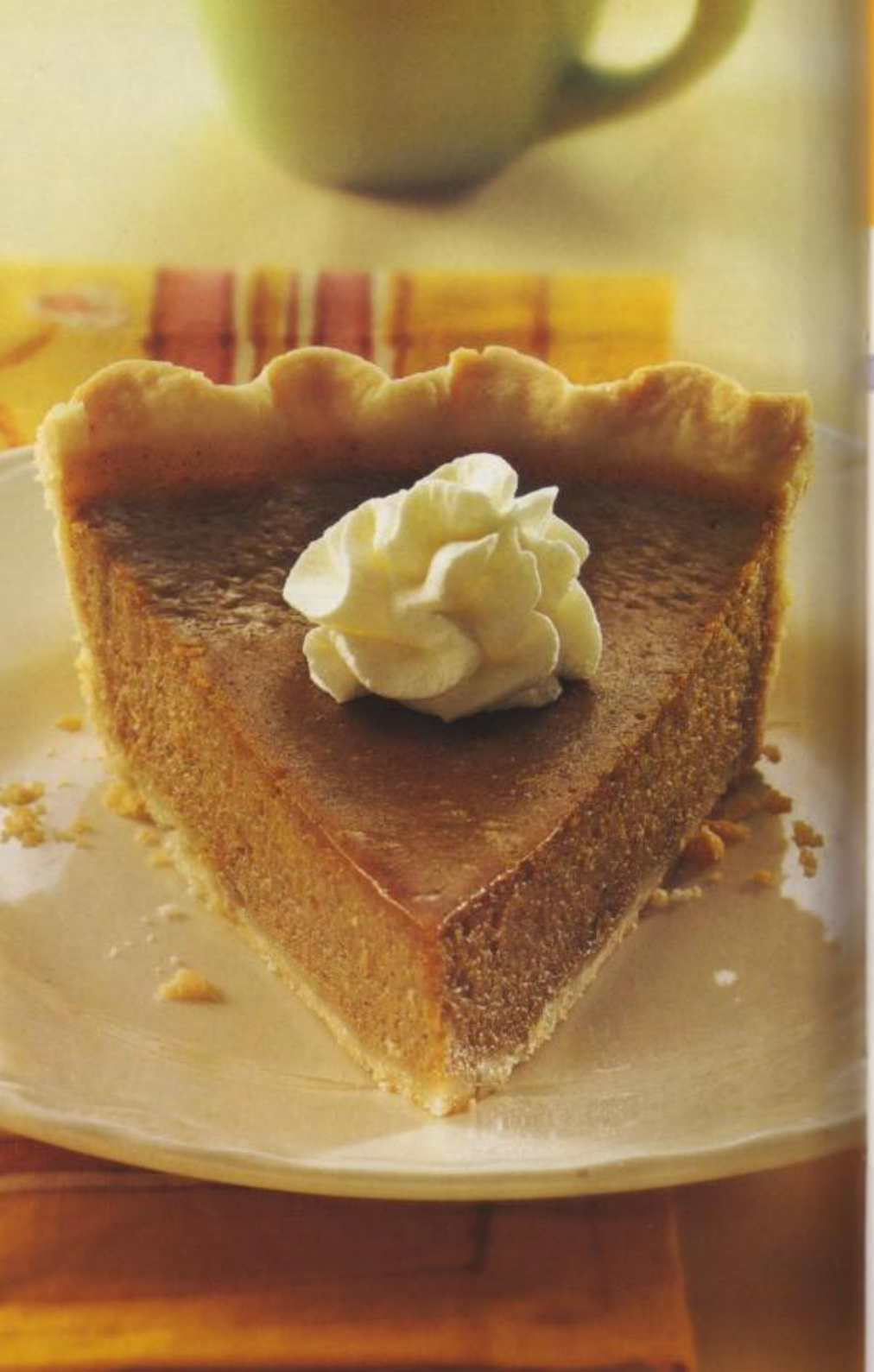
3 Bake 15 minutes. Reduce oven temperature to 350°F; bake an additional 15 minutes. Meanwhile, in small bowl, mix all streusel ingredients.

4 Sprinkle streusel over pumpkin filling. Bake 15 to 20 minutes longer or until knife inserted in center comes out clean. Cool completely, about 1 hour.

5 Gently fold orange peel into whipped topping. Serve pie with topping. Store in refrigerator.

HIGH ALTITUDE (ABOVE 3500 FEET): Before baking, cover edge of crust with strips of foil to prevent excessive browning. Bake 15 minutes. Reduce oven temperature to 350°F; bake an additional 15 minutes. Meanwhile, in small bowl, mix all streusel ingredients. Remove pie from oven. Remove foil strips; sprinkle streusel over pumpkin filling. Return to oven; bake 20 to 30 minutes longer.

**SERVING (1/8 of Recipe):** Calories 510 (Calories from Fat 190); Fat 21g (Saturated 10g); Cholesterol 75mg; Sodium 670mg; Carbohydrate 70g (Dietary Fiber 4g; Sugars 35g); Protein 12g. % Daily Value: Vitamin A 180%; Vitamin C 4%; Calcium 15%; Iron 20%



*For an elegant touch, pipe the sweetened whipped cream onto the pie using a large open star tube.*

# Sweet Potato Pie

Prep Time: 20 minutes | Ready in 2 hours | Makes: 8 servings

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1½ cups mashed canned sweet potatoes
- ⅔ cup packed brown sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground allspice
- 1 cup half-and-half
- 1 tablespoon dry sherry or lemon juice
- 2 eggs, beaten
- Sweetened whipped cream or whipped topping

1. Heat oven to 425°F. Make pie crust as directed on box for one-crust filled pie using 9-inch glass pie pan.
2. In blender container or food processor bowl with metal blade, place sweet potatoes, brown sugar, cinnamon, allspice, half-and-half, sherry and eggs; process until well blended. Pour into pie crust-lined pan.
3. Bake 15 minutes. Reduce oven temperature to 350°F; bake 30 to 40 minutes longer or until center is set. Cool completely, about 45 minutes. Serve topped with whipped cream. Store in refrigerator.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/8 of Recipe):** Calories 320 (Calories from Fat 130); Fat 14g (Saturated 7g); Cholesterol 75mg; Sodium 170mg; Carbohydrate 46g (Dietary Fiber 2g; Sugars 30g); Protein 4g. % Daily Value: Vitamin A 140%; Vitamin C 4%; Calcium 8%; Iron 6%

# Sugar and Spice, Flaky and Nice:

There's more than one way to bake an apple pie. Go traditional with the unbeatable combination of apples, sugar and spice between two crusts. Or, dress up the pie with pecans and caramel. We offer five scrumptious recipe variations on our nation's signature dessert.

## Caramel Apple Pie

▸ Prep Time: 20 minutes | Ready in 2 hours 5 minutes | Makes: 8 servings

### Crust

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- ¼ cup finely chopped pecans

### Filling

- ¾ cup sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- ⅛ teaspoon ground nutmeg
- 1 tablespoon lemon juice
- 6 cups sliced, peeled apples (6 medium)

### Topping

- ⅓ cup caramel topping
- ¼ cup chopped pecans

1 Heat oven to 425°F. Make pie crusts as directed on package for two-crust pie using 9-inch pie pan. Sprinkle ¼ cup finely chopped pecans in bottom of pie crust-lined pan.

2 In large bowl, mix sugar, flour, cinnamon and nutmeg. Gently stir in lemon juice and apples. Spoon into crust-lined pan. Top with second crust; seal edge and flute. Cut slits or shapes in several places in top crust. If desired, brush crust with water; sprinkle lightly with sugar.

3 Bake 35 to 45 minutes or until apples are tender and crust is golden brown. After 15 to 20 minutes of baking time, cover edge of pie crust with strips of foil to prevent excessive browning. Cool at least 1 hour before serving.

4 Serve warm pie with ice cream, if desired. Drizzle with caramel topping; sprinkle with chopped pecans.

TIP: To make a traditional apple pie, prepare pie as directed, except omit pecans in the crust and omit the topping.

HIGH ALTITUDE (ABOVE 3500 FEET): Before baking, cover edge of crust with strips of foil to prevent excessive browning; during last 5 minutes of baking, remove foil strips.

**SERVING (1/8 of Recipe):** Calories 460 (Calories from Fat 180); Fat 20g (Saturated 7g); Cholesterol 10mg; Sodium 300mg; Carbohydrate 69g (Dietary Fiber 3g; Sugars 37g); Protein 3g. % Daily Value: Vitamin A 0%; Vitamin C 4%; Calcium 0%; Iron 2%

## Apple IQ

**Choose Your Apples:** Braeburn, Gala, Cortland, Granny Smith and Northern Spy are ideal for pies because they will hold their shape and bake up tender and moist.

**Estimate the Quantity:** One pound of apples is equivalent to 3 medium apples and yields 3 cups of sliced apples.

**Streamline Coring:** Cut apples in half and scoop out the core with a melon baller.

**Pack the Pie:** To prevent a big gap between the top of the baked pie and the filling, cut apples into thin slices so they fit close together in the pie.

*Can't find crème caramel yogurt? Substitute vanilla yogurt. Custard-style yogurt gives the best results.*

# Easy Caramel Apple Tart

▸ Prep Time: 20 minutes | Ready in 1 hour 15 minutes | Makes: 16 servings

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 2 containers (6 oz each) Yoplait® Custard Style® crème caramel yogurt
- 1 package (3 oz) cream cheese, softened
- 1 can (21 oz) Comstock® or Wilderness® More Fruit apple pie filling
- 3 tablespoons caramel topping

1. Heat oven to 375°F. Remove pie crusts from pouches; place 1 crust flat in center of ungreased large cookie sheet. If necessary, press out folds or creases. Place second crust flat over first crust, matching edges and pressing to seal. With rolling pin, roll out into 14-inch round.
2. Fold ½ inch of crust edge under, forming border; press to seal seam. If desired, flute edge. Prick crust generously with fork.
3. Bake 20 to 25 minutes or until golden brown. Cool completely, about 30 minutes.
4. In medium bowl, beat yogurt and cream cheese with electric mixer on medium speed until blended. Spread evenly over cooled baked crust. Spread pie filling evenly over yogurt mixture. Drizzle caramel topping over top. Chill before serving. Cut into wedges. Store in refrigerator.

HIGH ALTITUDE (ABOVE 3500 FEET): Bake at 375°F 17 to 22 minutes.

**SERVING (1/16 of Recipe):** Calories 210 (Calories from Fat 80); Fat 9g (Saturated 4g); Cholesterol 10mg; Sodium 150mg; Carbohydrate 30g (Dietary Fiber 0g; Sugars 15g); Protein 3g. % Daily Value: Vitamin A 2%; Vitamin C 0%; Calcium 4%; Iron 0%

*A sprinkling of sugar before baking gives the crust a sparkly sweet finish. Try using coarse sugar (available in the supermarket baking aisle) instead of granulated sugar for that extra-special sugar sparkle.*

## Cinnamon-Apple Crostata

▸ Prep Time: 20 minutes | Ready in 50 minutes | Makes: 8 servings

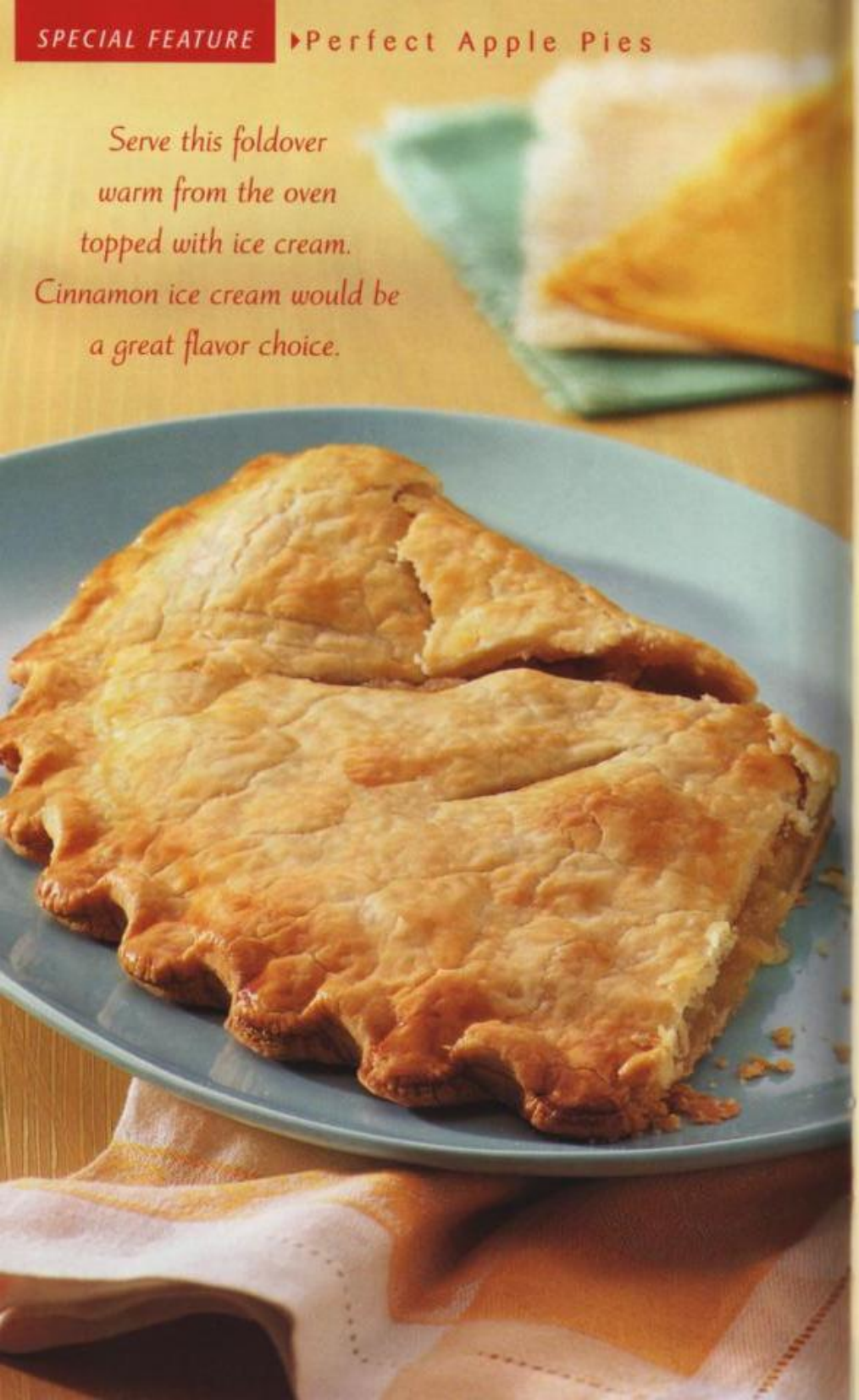
- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- ½ cup sugar
- 4 teaspoons cornstarch
- 2 teaspoons cinnamon
- 4 cups thinly sliced, peeled apples (4 medium)
- 1 teaspoon sugar
- 2 tablespoons chopped pecans or walnuts

1. Heat oven to 450°F. Remove pie crust from pouch; place crust flat on ungreased cookie sheet. If necessary, press out folds or creases.
2. In medium bowl, mix ½ cup sugar, the cornstarch and cinnamon. Gently stir in apples. Spoon onto center of crust, spreading to within 2 inches of edge. Fold edge of crust over filling, ruffling decoratively. Brush crust edge with water; sprinkle with 1 teaspoon sugar.
3. Bake 15 minutes or until crust is golden brown. Sprinkle pecans over apple mixture; bake 5 to 15 minutes longer or until apples are tender.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/8 of Recipe):** Calories 220 (Calories from Fat 80); Fat 9g (Saturated 3g); Cholesterol 5mg; Sodium 120mg; Carbohydrate 36g (Dietary Fiber 2g; Sugars 20g); Protein 1g. % Daily Value: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0%

*Serve this foldover warm from the oven topped with ice cream. Cinnamon ice cream would be a great flavor choice.*



# Easy Apple Pie Foldover

▸ Prep Time: 25 minutes | Ready in 1 hour 15 minutes | Makes: 4 servings

- 1½ cups thinly sliced, peeled apples (1½ medium)
- ¼ cup packed brown sugar
- 2 tablespoons water
- 1 teaspoon lemon juice
- 1 tablespoon all-purpose flour
- 1 tablespoon granulated sugar
- ¼ teaspoon salt
- 1 tablespoon butter or margarine
- ½ teaspoon vanilla
- 1 Pillsbury® refrigerated pie crust (from 15-oz box)
- 1 egg

1. In 2-quart saucepan, mix apples, brown sugar, 1 tablespoon of the water and the lemon juice. Cook over medium heat, stirring occasionally, until bubbly. Reduce heat to low; cover and cook 6 to 8 minutes, stirring occasionally, until apples are tender.
2. In small bowl, mix flour, granulated sugar and salt. Gradually stir into apple mixture, cooking and stirring until mixture thickens. Remove from heat; stir in butter and vanilla. Cool 15 minutes.
3. Meanwhile, heat oven to 375°F. Let pie crust pouch stand at room temperature for 15 minutes.
4. Remove pie crust from pouch; place crust flat on ungreased cookie sheet. If necessary, press out folds or creases. Spoon cooled fruit mixture evenly onto half of crust to within ½ inch of edge.
5. In small bowl, beat egg and 1 tablespoon water; brush over edge of crust. Fold untopped half of crust over apple mixture; firmly press edge to seal. Flute edge; cut small slits in several places in top crust. Brush top with egg mixture.
6. Bake 25 to 35 minutes or until crust is golden brown.

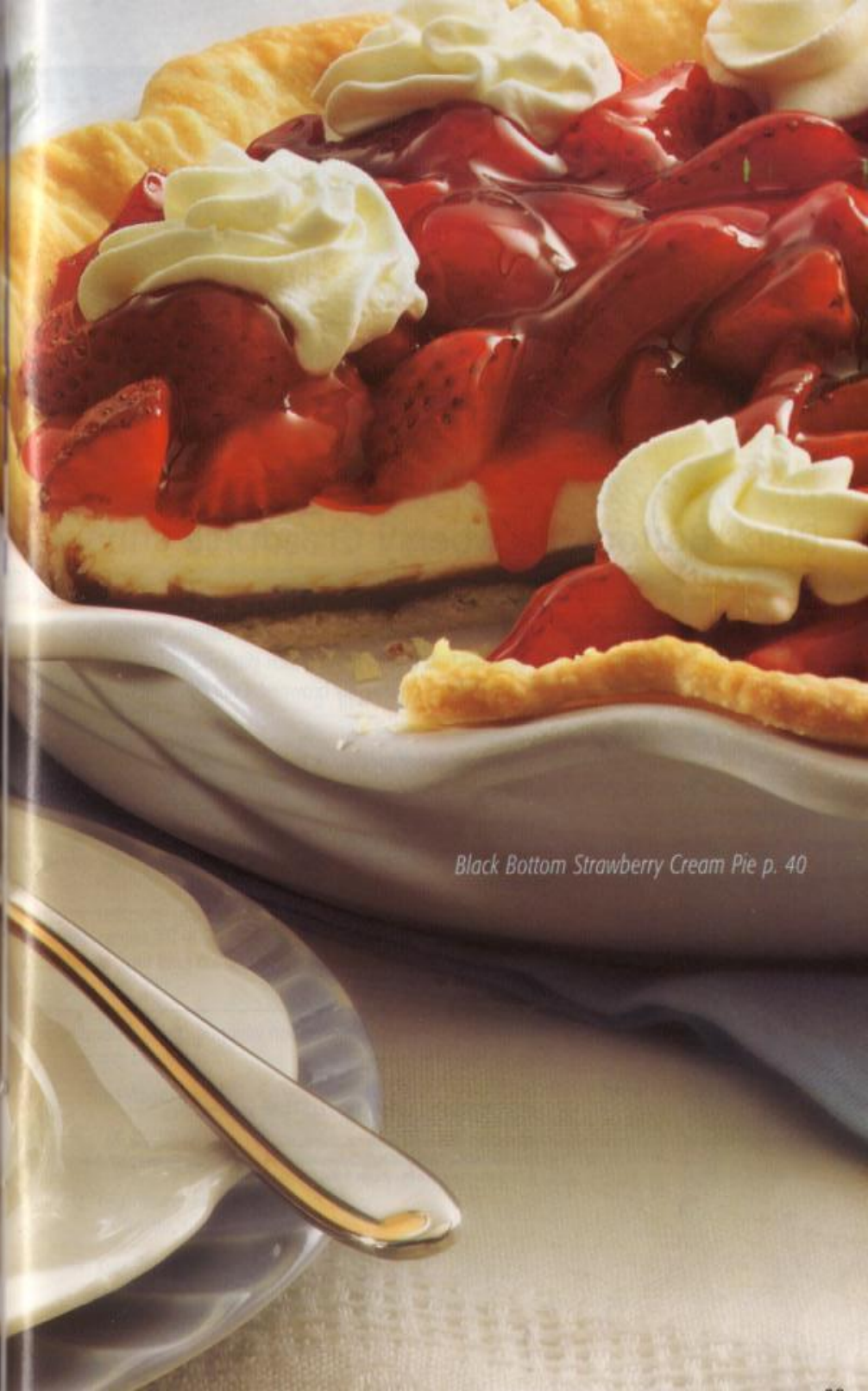
HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/4 of Recipe):** Calories 380 (Calories from Fat 160); Fat 18g (Saturated 8g); Cholesterol 70mg; Sodium 410mg; Carbohydrate 50g (Dietary Fiber 0g; Sugars 23g); Protein 4g. % Daily Value: Vitamin A 4%; Vitamin C 0%; Calcium 2%; Iron 2%

# Celebration Desserts

*Showpiece finales everybody is waiting for!*

*Vienna Chocolate Pie p. 41*



*Black Bottom Strawberry Cream Pie p. 40*

*Hot fudge topping is much thicker than chocolate-flavored syrup. Its thickness helps form the "black bottom" of this layered pie.*

## Black Bottom Strawberry Cream Pie

Prep Time: 40 minutes | Ready in 2 hours 40 minutes | Makes: 8 servings | Photo: p. 39

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- ⅔ cup hot fudge topping
- 1 package (8 oz) cream cheese, softened
- 1 cup powdered sugar
- 1 pint (2 cups) strawberries, quartered
- ½ cup strawberry pie glaze
- ½ cup whipping cream, whipped, if desired

1. Heat oven to 450°F. Make pie crust as directed on box for one-crust baked shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until lightly browned. Cool completely, about 15 minutes.
2. Spread hot fudge topping in bottom of cooled baked shell. Refrigerate 1 hour.
3. In small bowl, beat cream cheese and powdered sugar with electric mixer on medium speed until smooth. Carefully spread over chocolate layer in shell.
4. In medium bowl, gently mix strawberries and pie glaze. Spoon evenly over cream cheese layer. Refrigerate until firm, about 1 hour.
5. Just before serving, pipe or spoon whipped cream around edge of pie. Store in refrigerator.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/8 of Recipe):** Calories 430 (Calories from Fat 170); Fat 19g (Saturated 10g); Cholesterol 35mg; Sodium 280mg; Carbohydrate 60g (Dietary Fiber 2g; Sugars 43g); Protein 5g. % Daily Value: Vitamin A 8%; Vitamin C 35%; Calcium 4%; Iron 4%

*If desired, serve with whipped cream to accent this decadent pie. A 1959 Bake-Off® Contest winner, this pie has become an heirloom recipe for families nationwide.*

## Vienna Chocolate Pie

Prep Time: 15 minutes | Ready in 45 minutes | Makes: 8 servings | Photo: p. 38

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1½ cups sugar
- 3 tablespoons all-purpose flour
- ¾ teaspoon instant coffee granules or crystals
- ¼ teaspoon ground cinnamon
- Dash salt
- 4 eggs
- ½ cup buttermilk*
- 1½ teaspoons vanilla
- ½ cup butter or margarine, softened
- 2 oz unsweetened baking chocolate, melted
- ¼ cup slivered almonds

1. Heat oven to 400°F. Make pie crust as directed on box for one-crust filled pie using 9-inch glass pie pan.
2. In medium bowl, mix sugar, flour, instant coffee, cinnamon and salt. In large bowl, beat eggs with electric mixer on high speed until light in color. Beat in sugar mixture. Beat in buttermilk, vanilla, butter and chocolate until well combined (filling may look curdled). Pour into pie crust-lined pan. Sprinkle with almonds.
3. Bake 25 to 30 minutes or until center is set and crust is deep golden brown. After 15 to 20 minutes of baking, cover edge of crust with strips of foil to prevent excessive browning. Cool completely, about 1 hour.

TIP: *To substitute for buttermilk, use 1 teaspoon vinegar or lemon juice plus milk to make ½ cup.

HIGH ALTITUDE (ABOVE 3500 FEET): Bake at 400°F 30 to 35 minutes.

**SERVING (1/8 of Recipe):** Calories 620 (Calories from Fat 305); Fat 34g (Saturated 17g); Cholesterol 150mg; Sodium 360mg; Carbohydrate 70g (Dietary Fiber 1g; Sugars 41g); Protein 8g. % Daily Value: Vitamin A 12%; Vitamin C 0%; Calcium 4%; Iron 6%

# Easy Danish Kringle

Prep Time: 15 minutes | Ready in 1 hour 15 minutes | Makes: 8 servings

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- ⅔ cup chopped pecans
- ⅓ cup packed brown sugar
- 3 tablespoons butter or margarine, softened
- ½ cup powdered sugar
- ¼ teaspoon vanilla
- 2 to 3 teaspoons milk
- 3 tablespoons chopped pecans, if desired

1. Heat oven to 375°F. Remove pie crust from pouch; place crust flat on large ungreased cookie sheet. If necessary, press out folds or creases.
2. In medium bowl, mix ⅔ cup pecans, the brown sugar and butter. Sprinkle over half of crust to within ¾ inch of edge. Brush edge with water; fold crust over pecan mixture. Move to center of cookie sheet. Press edges with fork to seal; prick top with fork.
3. Bake 17 to 22 minutes or until golden brown. Cool 5 minutes.
4. In small bowl, blend powdered sugar, vanilla and enough milk for desired drizzling consistency until smooth. Drizzle over kringle; sprinkle with 3 tablespoons pecans. Cool 30 minutes before serving.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/8 of Recipe):** Calories 300 (Calories from Fat 170); Fat 19g (Saturated 6g); Cholesterol 15mg; Sodium 180mg; Carbohydrate 31g (Dietary Fiber 0g; Sugars 18g); Protein 2g. % Daily Value: Vitamin A 4%; Vitamin C 0%; Calcium 0%; Iron 2%

*This kringle can be prepared the night before. Let the drizzle set before covering it loosely with aluminum foil to keep it from drying out.*

*Whipping cream whips more quickly and gives more volume if both the cream and equipment are cold. Place the bowl and beaters in the freezer 15 minutes before using. Leave the whipping cream in the refrigerator until ready to whip.*

## Chocolate-Pecan Pie

Prep Time: 25 minutes | Ready in 2 hours 30 minutes | Makes: 10 servings

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 cup light corn syrup
- ½ cup sugar
- ¼ cup butter or margarine, melted
- 1 teaspoon vanilla
- 3 eggs
- 1 cup semisweet chocolate chips (6 oz)
- 1½ cups pecan halves
- 10 pecan halves
- ½ cup whipping cream, whipped

1. Heat oven to 325°F. Make pie crust as directed on box for one-crust filled pie using 9-inch glass pie pan.
2. In large bowl, beat corn syrup, sugar, butter, vanilla and eggs with electric mixer on medium speed until well blended. Reserve 2 tablespoons chocolate chips for topping. Stir in remaining chocolate chips and 1½ cups pecans. Spread evenly in pie crust-lined pan.
3. Bake 55 to 65 minutes or until deep golden brown and filling is set. Cool completely, about 1 hour.
4. Line cookie sheet with waxed paper. In small microwavable bowl, microwave reserved 2 tablespoons chocolate chips on Medium (50%) 1 to 1½ minutes or until melted; stir. Dip each of 10 pecan halves in chocolate; place on lined cookie sheet. Refrigerate until chocolate is set, 15 to 20 minutes. Garnish pie with whipped cream and chocolate-dipped pecans. Store in refrigerator.

HIGH ALTITUDE (ABOVE 3500 FEET): Bake at 350°F 50 to 55 minutes.

**SERVING (1/10 of Recipe):** Calories 560 (Calories from Fat 310); Fat 34g (Saturated 12g); Cholesterol 95mg; Sodium 260mg; Carbohydrate 59g (Dietary Fiber 3g; Sugars 34g); Protein 5g. % Daily Value: Vitamin A 8%; Vitamin C 0%; Calcium 4%; Iron 6%

*Frozen raspberries can be used in place of the fresh berries. No need to thaw the frozen raspberries; arrange them on the tart 20 minutes before serving.*

## Raspberry Cream Heart

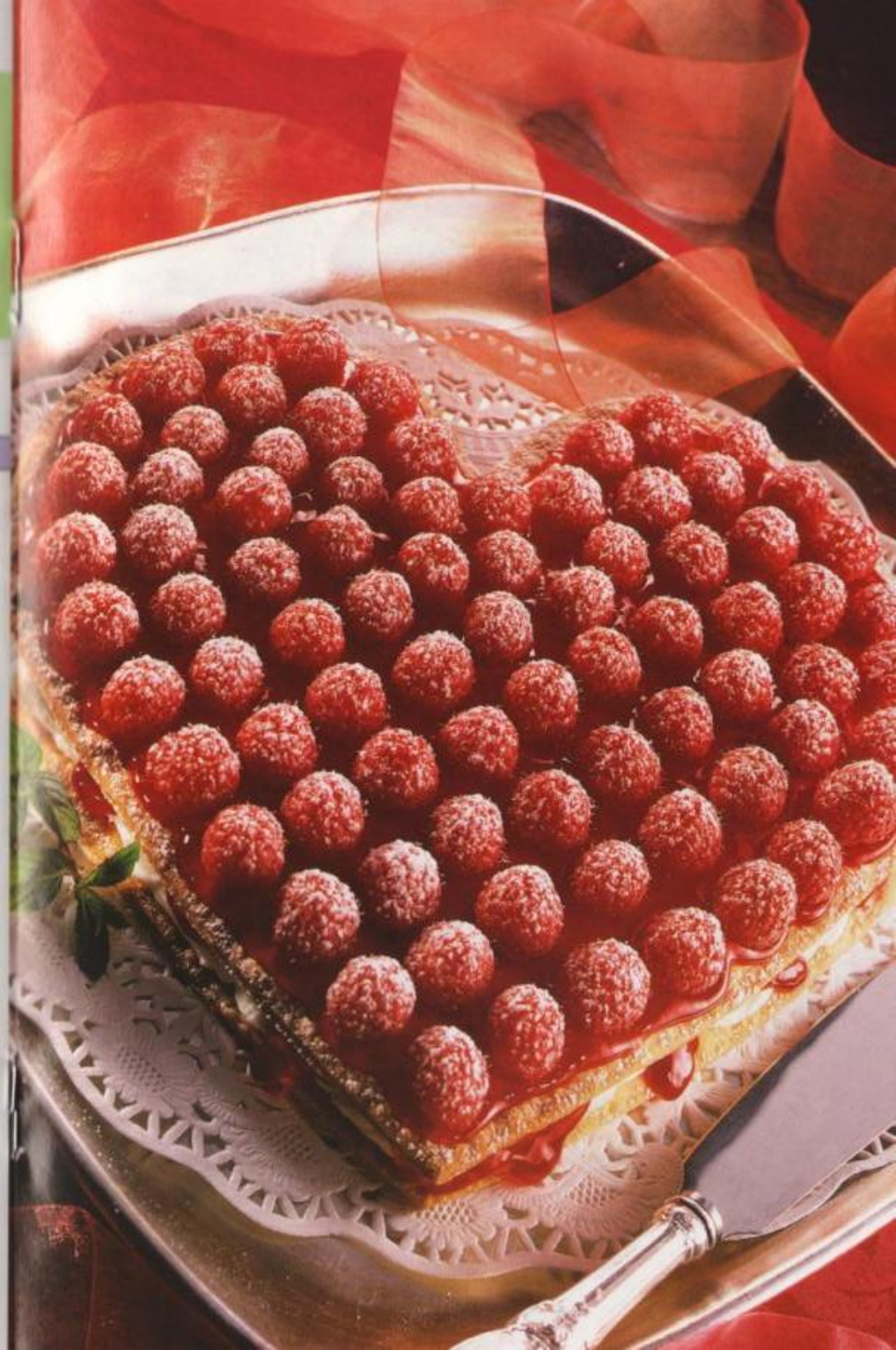
Prep Time: 35 minutes | Ready in 55 minutes | Makes: 8 servings

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 1 package (8 oz) cream cheese, softened
- ¼ cup powdered sugar
- 1 jar (14 oz) strawberry pie glaze
- 2½ cups fresh raspberries
- 1 teaspoon powdered sugar

1. Heat oven to 450°F. Remove 1 pie crust from pouch; place crust flat on ungreased cookie sheet. If necessary, press out folds or creases. Make paper pattern for 11x10-inch heart. With paper pattern as a guide, cut crust into heart shape. Generously prick crust with fork.
2. Bake 8 to 10 minutes or until light golden brown. Cool 15 minutes. Repeat with remaining crust.
3. In small bowl, beat cream cheese and ¼ cup powdered sugar with electric mixer on medium speed until smooth. Place 1 cooled baked crust on serving plate; spread with cream cheese mixture.
4. Reserve ½ cup of the pie glaze. Spread remaining pie glaze over cream cheese mixture. Top with second crust. Spread reserved ½ cup glaze over top crust. Arrange raspberries, stem side down, over top. Sprinkle with 1 teaspoon powdered sugar.

HIGH ALTITUDE (ABOVE 3500 FEET): Bake at 425°F 8 to 10 minutes.

**SERVING (1/8 of Recipe)**: Calories 455 (Calories from Fat 190); Fat 21g (Saturated 11g); Cholesterol 40mg; Sodium 260mg; Carbohydrate 63g (Dietary Fiber 2g; Sugars 41g); Protein 4g. % Daily Value: Vitamin A 8%; Vitamin C 16%; Calcium 2%; Iron 2%



# Streusel-Topped Cranberry-Pear Tart

Prep Time: 25 minutes | Ready in 1 hour 20 minutes | Makes: 8 servings

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- ¾ cup sugar
- 4 teaspoons cornstarch
- 2 teaspoons ground cinnamon
- 4 cups thinly sliced, peeled pears (4 medium)
- ¾ cup fresh or frozen cranberries
- ¼ cup all-purpose flour
- 2 tablespoons butter or margarine, softened

1. Place cookie sheet in oven on middle rack; heat oven to 375°F. Place pie crust in 10-inch tart pan with removable bottom or 9-inch pie pan as directed on box for one-crust filled pie.
2. In large bowl, mix ½ cup of the sugar, cornstarch and cinnamon. Gently stir in pears and cranberries. Spoon into pie crust-lined pan.
3. In small bowl, mix remaining ¼ cup sugar and flour. With pastry blender or fork, cut in butter until mixture resembles coarse crumbs. Sprinkle evenly over filling.
4. Place tart on cookie sheet in oven; bake 45 to 55 minutes or until crust is deep golden brown and pears are tender. Serve warm or cool. Garnish with fresh cranberries and mint leaves, if desired.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/8 of Recipe):** Calories 290 (Calories from Fat 90); Fat 10g (Saturated 5g); Cholesterol 15mg; Sodium 130mg; Carbohydrate 50g (Dietary Fiber 3g; Sugars 29g); Protein 2g. % Daily Value: Vitamin A 4%; Vitamin C 4%; Calcium 0%; Iron 4%

*Fresh cranberries are available November through December. These ruby-red berries freeze well for up to 1 year in the original plastic bag.*

™

*Garnish each serving plate of this elegant dessert with mint leaves and a few fresh raspberries.*

# Peach Dumplings with Raspberry Sauce

Prep Time: 15 minutes | Ready in 50 minutes | Makes: 4 servings

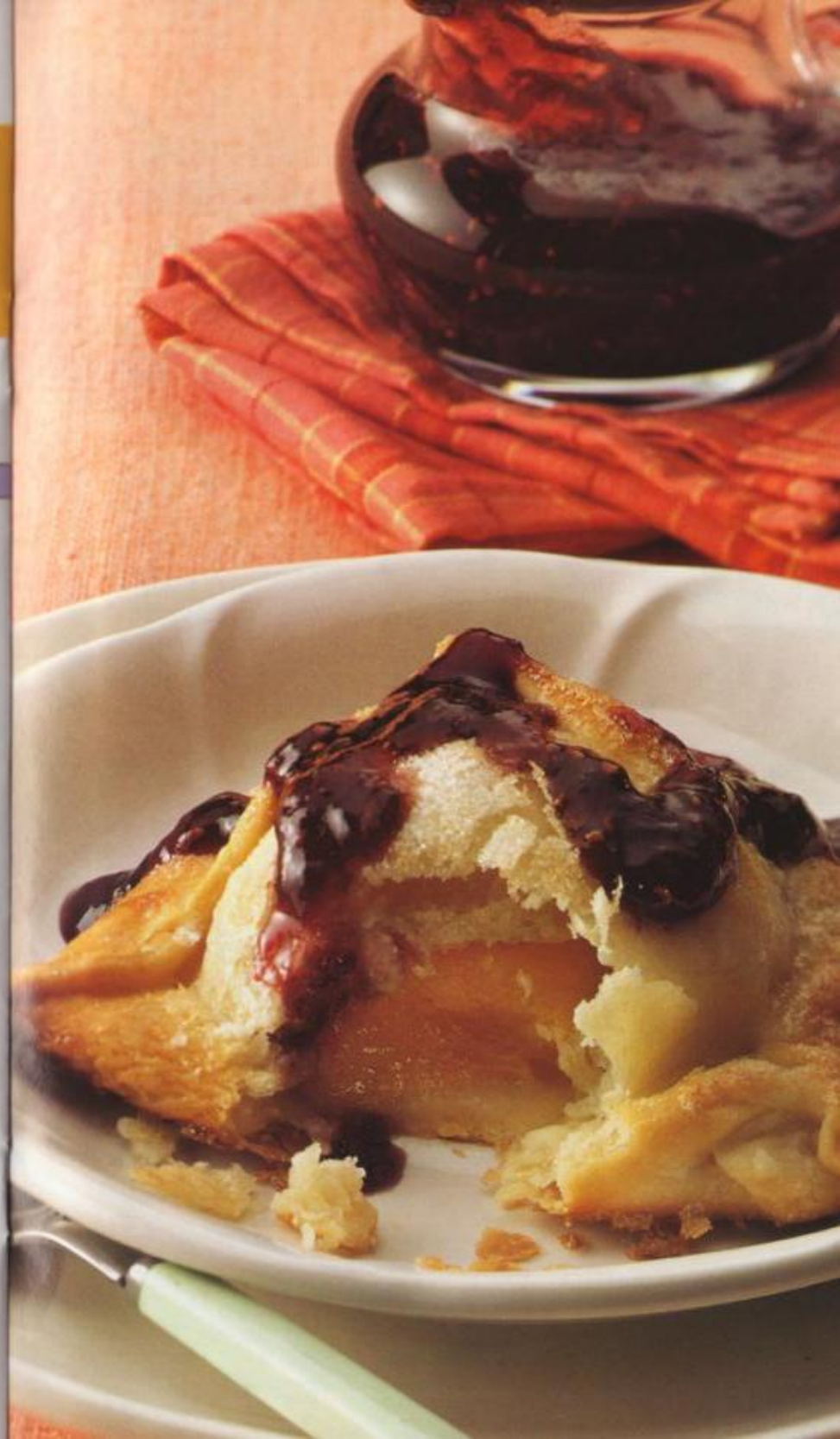
- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 can (16 oz) peach halves in light syrup, drained, liquid reserved
- 1 egg white, slightly beaten
- 1 tablespoon sugar
- ½ cup red raspberry preserves
- ¼ teaspoon almond extract

1. Heat oven to 425°F. Remove crust from pouch; place crust flat on work surface. If necessary, press out folds or creases. Cut crust into quarters.
2. Divide peaches evenly onto crust quarters. Brush crust edges lightly with reserved peach liquid. Bring sides of each crust quarter up over peaches; press edges to seal, making 3 seams. Place seam side up in ungreased 8-inch square or 12x8-inch (2-quart) glass baking dish. Brush with egg white; sprinkle with sugar.
3. Bake 22 to 32 minutes or until golden brown. Immediately remove from baking dish; place in individual dessert dishes.
4. In 1-quart saucepan, mix preserves and almond extract. Heat over low heat, stirring occasionally, until warm. Serve warm dumplings with sauce.

HIGH ALTITUDE (ABOVE 3500 FEET): Bake at 425°F 22 to 27 minutes.

**SERVING (1/4 of Recipe):** Calories 430 (Calories from Fat 130); Fat 14g (Saturated 6g); Cholesterol 10mg; Sodium 250mg; Carbohydrate 73g (Dietary Fiber 2g; Sugars 39g); Protein 4g. % Daily Value: Vitamin A 15%; Vitamin C 6%; Calcium 0%; Iron 2%





# Fresh Strawberry Tarts

Prep Time: 45 minutes | Ready in 1 hour 15 minutes | Makes: 6 tarts

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- ¾ teaspoon sugar
- 2½ cups sliced fresh strawberries
- ½ cup strawberry pie glaze
- 6 tablespoons hot fudge topping, heated
- ⅓ cup frozen (thawed) whipped topping
- Fresh mint leaves, if desired

1. Heat oven to 450°F. Spray back of 12-cup medium muffin pan with cooking spray. Remove pie crust from pouch; place crust flat on work surface. If necessary, press out folds or creases. Sprinkle crust with sugar; press in lightly.
2. Cut 6 rounds from crust with 4-inch round cookie cutter or trace 6 rounds with top of large drinking glass and cut out with sharp knife. (If necessary, piece scraps slightly for sixth round.)
3. Fit rounds, sugared side up, alternately over backs of sprayed muffin cups. Pinch 5 equally spaced pleats around side of each cup. Prick each generously with fork.
4. Bake 5 to 7 minutes or until lightly browned. Cool 5 minutes. Carefully remove from muffin cups. Cool completely, about 30 minutes.
5. Meanwhile, in large bowl, gently mix strawberries and pie glaze. Refrigerate until thoroughly chilled, about 30 minutes.
6. Just before serving, spoon 1 tablespoon fudge topping into each tart shell. Spoon about ⅓ cup berry mixture into each shell; top each with whipped topping and mint leaves.

HIGH ALTITUDE (ABOVE 3500 FEET): Bake at 450°F 5 to 6 minutes

**SERVING (1 Tart):** Calories 330 (Calories from Fat 110); Fat 12g (Saturated 5g); Cholesterol 5mg; Sodium 210mg; Carbohydrate 53g (Dietary Fiber 2g; Sugars 33g); Protein 3g. **% Daily Value:** Vitamin A 0%; Vitamin C 70%; Calcium 2%; Iron 2%

*Use strawberries soon after you purchase them. To store them for a day or two, arrange unwashed berries in a single layer on a baking pan with sides lined with paper towels. Cover the berries with paper towels and refrigerate; wash just before use.*

# Special Touches

*Take advantage of a few simple tricks to make that delicious double-crust pie even more memorable:*

### Glossy Upper Crust

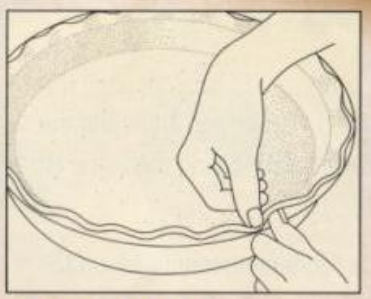
Brush the dough with slightly beaten egg white (optional: sprinkle with sugar, too) before baking.

### Sweet Glazed Top

Brush the top pastry with a small amount of water and sprinkle with granulated or coarse sugar before baking.

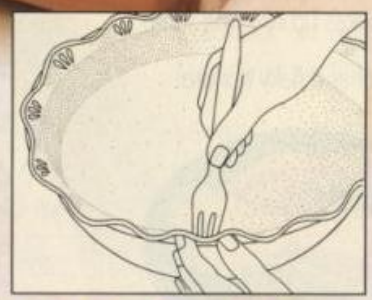
### Pretty Cut-Outs

Cut shapes from the top crust with a canapé cutter or a knife before placing the top crust over the filling. With water or beaten egg, moisten the back of each cutout and set the design, moistened side down, on the crust.



### Scalloped Edge

Trim dough even with edge of pan. Form a stand-up rim. Place your left thumb and index finger about 1-inch apart on outside of raised edge. With your right thumb, push dough toward outside to form a scalloped shape.

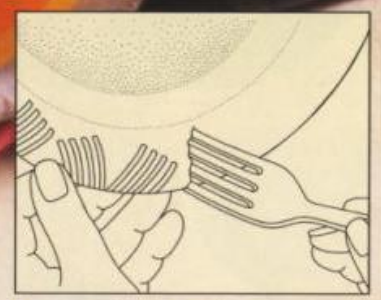


### Forked Scalloped Edge

Complete a scalloped edge, making scallops wide enough for fork tines. Dip fork tines in flour; press them into wide scallops, without pressing through the dough.

### Easy Lattice

Prepare crust for two-crust pie, leaving ½ inch of bottom crust extending beyond edge of pan. Cut remaining crust into about ½-inch wide strips. Lay half of strips one direction. Lay remaining strips at right angles directly over the first strips. Trim ends even with edge of dough; flute edge.



### Herringbone Edge

Trim dough even with edge of pan. Dip fork tines in flour, press them diagonally onto edge of dough. Rotate the tines 90 degrees and press next to first set of marks. Continue around rim.

# Sweet Pies & Tarts

*Indulge in the delight of irresistible pies*

Southern Peach Pie with Berry Sauce p. 8

Banana Cream Pudding Pie p. 9

*For easier peeling, submerge peaches in boiling water for about 30 seconds; remove with a slotted spoon and transfer to ice water – skins will slide off.*

# Southern Peach Pie with Berry Sauce

Prep Time: 30 minutes | Ready in 3 hours | Makes: 8 servings | Photo: p. 6

### Crust

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box

### Filling

- 5½ to 6 cups sliced peeled peaches (8 to 9 medium)
- 1 tablespoon lemon juice
- 1 cup sugar
- ¼ cup cornstarch
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt

### Sauce

- ¼ cup sugar
- 1 tablespoon cornstarch
- 1 bag (12 oz) frozen whole raspberries or blackberries, thawed, drained and liquid reserved
- ½ teaspoon almond extract

1. Heat oven to 400°F. Make pie crusts as directed on box for two-crust pie using 9-inch glass pie pan.
2. In large bowl, gently mix peaches and lemon juice to coat. Gently stir in all remaining filling ingredients. Spoon into pie crust-lined pan. Top with second crust; seal edge and flute. Cut slits in several places in top crust.
3. Bake 35 to 45 minutes or until golden brown. After 15 to 20 minutes of baking, cover edge of crust with strips of foil to prevent excessive browning. Cool at least 1 hour before serving.
4. Meanwhile, in 2-quart saucepan, mix ¼ cup sugar and 1 tablespoon cornstarch. If necessary, add water to reserved raspberry liquid to measure ½ cup. Gradually stir liquid into sugar mixture. Cook, stirring constantly over medium heat until mixture boils and thickens. Gently fold in raspberries; stir in almond extract. Cool completely, about 1 hour.
5. To serve, cut pie into wedges; place on individual dessert plates. Spoon sauce over pie.

HIGH ALTITUDE (ABOVE 3500 FEET): Bake at 400°F 45 to 55 minutes.

**SERVING (1/8 of Recipe):** Calories 470 (Calories from Fat 130); Fat 14g (Saturated 6g); Cholesterol 10mg; Sodium 300mg; Carbohydrate 86g (Dietary Fiber 4g; Sugars 53g); Protein 3g. % Daily Value: Vitamin A 4%; Vitamin C 15%; Calcium 0%; Iron 2%

*For sweetened whipped cream, whip 1 cup whipping cream until soft peaks form; beat in 2 tablespoons powdered sugar.*

# Banana Cream Pudding Pie

Prep Time: 30 minutes | Ready in 3 hours 40 minutes | Makes: 8 servings | Photo: p. 7

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- ¾ cup sugar
- ¼ cup cornstarch
- ¼ teaspoon salt
- 3 cups milk
- 3 egg yolks, slightly beaten
- 2 tablespoons butter or margarine
- 2 teaspoons vanilla
- 2 to 3 medium bananas, sliced
- Sweetened whipped cream or whipped topping, if desired

1. Heat oven to 450°F. Make pie crust as directed on box for one-crust baked shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until lightly browned. Cool completely, about 30 minutes.
2. Meanwhile, in 2-quart saucepan, mix sugar, cornstarch and salt. Stir in milk until smooth. Cook over medium heat, stirring constantly, until mixture boils and thickens; boil and stir 2 minutes. Remove from heat.
3. Stir about ¼ cup hot mixture into egg yolks. Gradually stir yolk mixture into hot mixture. Cook, stirring constantly, just until mixture begins to bubble. Remove from heat; stir in butter and vanilla. Cool until lukewarm, about 20 minutes.
4. Arrange banana slices in cooled baked shell. Pour cooled pudding over bananas. Refrigerate at least 3 hours or until set. Top with whipped cream and sliced fresh bananas. Store in refrigerator.

HIGH ALTITUDE (ABOVE 3500 FEET): In saucepan, mix sugar, cornstarch and salt. Stir in milk until smooth. Cook over medium-high heat, stirring constantly, until mixture boils and thickens; boil and stir 2 minutes. Remove from heat. Stir about ¼ cup hot mixture into egg yolks. Gradually stir yolk mixture into hot mixture. Cook over medium-high heat 2 minutes, stirring constantly, until mixture begins to bubble and is thickened. Continue as directed above.

**SERVING (1/8 of Recipe):** Calories 335 (Calories from Fat 125); Fat 14g (Saturated 7g); Cholesterol 100mg; Sodium 250mg; Carbohydrate 47g (Dietary Fiber 0g; Sugars 28g); Protein 5g. % Daily Value: Vitamin A 8%; Vitamin C 2%; Calcium 12%; Iron 2%

# Banana Split Tart

Prep Time: 20 minutes | Ready in 1 hour 15 minutes | Makes: 16 servings

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- ½ cup semisweet chocolate chips, melted
- 2 containers (6 oz each) Yoplait® Original 99% Fat Free banana crème or French vanilla yogurt
- 2 small bananas, sliced
- 1 can (21 oz) Comstock® or Wilderness® More Fruit strawberry pie filling
- 1 cup fresh strawberries, sliced

1. Heat oven to 375°F. Remove pie crusts from pouches; place 1 crust flat in center of ungreased large cookie sheet. If necessary, press out folds or creases. Place second crust flat over first crust, matching edges and pressing to seal. With rolling pin, roll out into 14-inch round.
2. Fold ½ inch of crust edge under, forming border; press to seal seam. If desired, flute edge. Prick crust generously with fork.
3. Bake 20 to 25 minutes or until golden brown. Cool completely, about 30 minutes.
4. Spread ¼ cup of the melted chocolate chips evenly over cooled baked crust. Spread yogurt over chocolate. Arrange banana slices on top of yogurt. Spread pie filling evenly over top. Arrange strawberries over pie filling. Drizzle remaining melted chocolate over top. Chill before serving. Cut into wedges. Store in refrigerator.

HIGH ALTITUDE (ABOVE 3500 FEET): Bake at 375°F 17 to 22 minutes.

**SERVING (1/16 of Recipe):** Calories 220 (Calories from Fat 80); Fat 9g (Saturated 4g); Cholesterol 5mg; Sodium 125mg; Carbohydrate 33g (Dietary Fiber 1g; Sugars 17g); Protein 2g. % Daily Value: Vitamin A 0%; Vitamin C 10%; Calcium 4%; Iron 0%

*To melt chips, place in small microwave-safe bowl. Microwave on high for 45 seconds; stir until smooth. If necessary, microwave an additional 15 seconds.*

# Fluffy Key Lime Pie

Prep Time: 30 minutes | Ready in 3 hours 15 minutes | Makes: 8 servings

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 envelope unflavored gelatin
- 1 cup sugar
- ½ cup fresh lime juice
- ¼ cup water
- 4 pasteurized eggs, separated*
- 1 teaspoon grated lime peel
- 2 drops green food color
- 1 cup whipping cream
- Sweetened whipped cream, if desired

1 Heat oven to 450°F. Make pie crust as directed on box for one-crust baked shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until lightly browned. Cool completely, about 30 minutes.

2 Meanwhile, in 1-quart saucepan, combine gelatin, ½ cup of the sugar, the lime juice, water and egg yolks. Cook over medium heat 6 to 7 minutes, stirring constantly, until mixture boils and thickens slightly. Remove from heat; stir in lime peel and food color. Pour mixture into large bowl. Refrigerate until mixture mounds slightly, about 45 minutes.

3 In large bowl, beat egg whites with electric mixer on high speed until soft peaks form. Gradually add remaining ½ cup sugar, beating until stiff peaks form. In small bowl, beat whipping cream until stiff peaks form.

4 Fold egg whites and whipped cream into cooled lime mixture. Spoon into cooled baked shell. Refrigerate until firm, about 2 hours. Serve topped with sweetened whipped cream. Store in refrigerator.

TIP: *Pasteurized eggs are uncooked eggs that have been heat-treated to kill bacteria. Because the egg whites in this recipe are not cooked, be sure to use pasteurized eggs. They can be found in the dairy case at large supermarkets.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/8 of Recipe):** Calories 350 (Calories from Fat 170); Fat 19g (Saturated 10g); Cholesterol 145mg; Sodium 160mg; Carbohydrate 40g (Dietary Fiber 0g; Sugars 28g); Protein 6g. % Daily Value: Vitamin A 10%; Vitamin C 4%; Calcium 4%; Iron 2%

*For true Key lime flavor, use Key limes in place of regular limes for the lime juice. Key limes are smaller in size than regular limes and have a distinct aroma.*

# French Silk Chocolate Pie

Prep Time: 50 minutes | Ready in 2 hours 50 minutes | Makes: 10 servings

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 3 oz unsweetened baking chocolate, cut into pieces
- 1 cup butter, softened (do not use margarine)
- 1 cup sugar
- ½ teaspoon vanilla
- 4 pasteurized eggs or 1 cup fat-free egg product
- ½ cup sweetened whipped cream
- Chocolate curls, if desired

1. Heat oven to 450°F. Make pie crust as directed on box for one-crust baked shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until lightly browned. Cool completely, about 30 minutes.
2. In 1-quart saucepan, melt chocolate over low heat; cool. In small bowl, beat butter with electric mixer on medium speed until fluffy. Gradually add sugar, beating until light and fluffy. Beat in cooled chocolate and vanilla.
3. Add eggs 1 at a time, beating on high speed 2 minutes after each addition; beat until mixture is smooth and fluffy. Pour into cooled baked shell. Refrigerate at least 2 hours before serving. Serve topped with whipped cream and chocolate curls. Store in refrigerator.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/10 of Recipe):** Calories 440 (Calories from Fat 290); Fat 32g (Saturated 18g); Cholesterol 145mg; Sodium 240mg; Carbohydrate 34g (Dietary Fiber 1g; Sugars 22g); Protein 5g
% Daily Value: Vitamin A 15%; Vitamin C 0%; Calcium 2%; Iron 4%

*Because the eggs in this recipe are not cooked, be sure to use pasteurized eggs. Look for them in the dairy case of large supermarkets.*

*A long chill time makes this pie perfect to prepare a day ahead; cover and refrigerate it. Let the pie stand at room temperature a few minutes before serving to make cutting the pie easier.*

## Candy Bar Pie

Prep Time: 25 minutes | Ready in 5 hours 5 minutes | Makes: 10 servings

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 5 Snickers® candy bars (2.07 oz each), unwrapped
- 4 packages (3 oz each) cream cheese, softened
- ½ cup sugar
- 2 eggs
- ⅓ cup sour cream
- ⅓ cup creamy peanut butter
- 3 tablespoons whipping cream
- ⅔ cup milk chocolate chips

1. Heat oven to 450°F. Make pie crust as directed on box for one-crust filled pie using 9-inch glass pie pan. Bake 5 to 7 minutes or until very lightly browned. Cool 10 minutes. Reduce oven temperature to 325°F.
2. Meanwhile, cut candy bars in half lengthwise; cut into ¼-inch pieces. Set aside. In small bowl, beat cream cheese and sugar with electric mixer on medium speed until smooth. Add eggs 1 at a time, beating well after each addition. Beat in sour cream and peanut butter until mixture is smooth.
3. Arrange candy bar pieces in bottom of partially baked crust. Spoon cream cheese mixture over candy bar pieces.
4. Bake at 325°F 30 to 40 minutes or until center is set. Cool completely, about 2 hours.
5. In 1-quart saucepan, heat whipping cream over low heat until very warm. Remove from heat; stir in chocolate chips until melted and mixture is smooth. Spread over top of pie. Refrigerate 2 hours before serving. Store in refrigerator.

HIGH ALTITUDE (ABOVE 3500 FEET): Bake crust at 450°F 6 to 8 minutes. Bake pie at 325°F 35 to 45 minutes.

**SERVING (1/10 of Recipe):** Calories 550 (Calories from Fat 320); Fat 36g (Saturated 19g); Cholesterol 100mg; Sodium 310mg; Carbohydrate 49g (Dietary Fiber 2g; Sugars 35g); Protein 10g. % Daily Value: Vitamin A 15%; Vitamin C 0%; Calcium 8%; Iron 6%

Snickers® is a registered trademark of M&M Mars, Inc., Hackettstown, NJ.

*Fresh blueberries can be used in place of the frozen berries in this pie.*

## Cherry-Blueberry Pie

Prep Time: 15 minutes | Ready in 2 hours 15 minutes | Makes: 8 servings

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- ½ cup sugar
- 2 tablespoons cornstarch
- ¼ teaspoon cinnamon
- 1 can (21 oz) Comstock® or Wilderness® More Fruit cherry pie filling
- 1½ cups frozen blueberries
- 1 egg white
- 1 teaspoon water
- 2 teaspoons sugar

1. Heat oven to 425°F. Make pie crusts as directed on box for two-crust pie using 9-inch glass pie pan.
2. In large bowl, mix ½ cup sugar, the cornstarch and cinnamon. Stir in pie filling and blueberries. Spoon into pie crust-lined pan. Top with second crust; seal edge and flute. Cut slits in several places in top crust.
3. In small bowl, beat egg white and water with fork until blended. Brush over top crust (discard any remaining egg white mixture). Sprinkle crust with 2 teaspoons sugar. Cover edge of crust with strips of foil.
4. Bake 45 to 55 minutes or until crust is golden brown, removing foil during last 10 minutes if necessary to brown edge of crust. Cool at least 1 hour before serving.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/8 of Recipe):** Calories 400 (Calories from Fat 130); Fat 15g (Saturated 6g); Cholesterol 10mg; Sodium 230mg; Carbohydrate 66g (Dietary Fiber 2g; Sugars 35g); Protein 3g. % Daily Value: Vitamin A 0%; Vitamin C 8%; Calcium 0%; Iron 2%

# Blueberry-Lemon Tart

Prep Time: 20 minutes | Ready in 1 hour 15 minutes | Makes: 16 servings

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 2 containers (6 oz each) Yoplait® Original 99% Fat Free lemon burst yogurt
- 1 package (8 oz) cream cheese, softened
- 1 can (21 oz) Comstock® or Wilderness® More Fruit blueberry pie filling
- 1 cup fresh blueberries

1. Heat oven to 375°F. Remove pie crusts from pouches; place 1 crust flat in center of ungreased large cookie sheet. If necessary, press out folds or creases. Place second crust flat over first crust, matching edges and pressing to seal. With rolling pin, roll out into 14-inch round.
2. Fold ½ inch of crust edge under, forming border; press to seal seam. If desired, flute edge. Prick crust generously with fork.
3. Bake 20 to 25 minutes or until golden brown. Cool completely, about 30 minutes.
4. In medium bowl, beat yogurt and cream cheese with electric mixer on medium speed until blended. Spread evenly over cooled baked crust. Spread pie filling evenly over yogurt mixture. Top with blueberries. Chill before serving. Cut into wedges. Store in refrigerator.

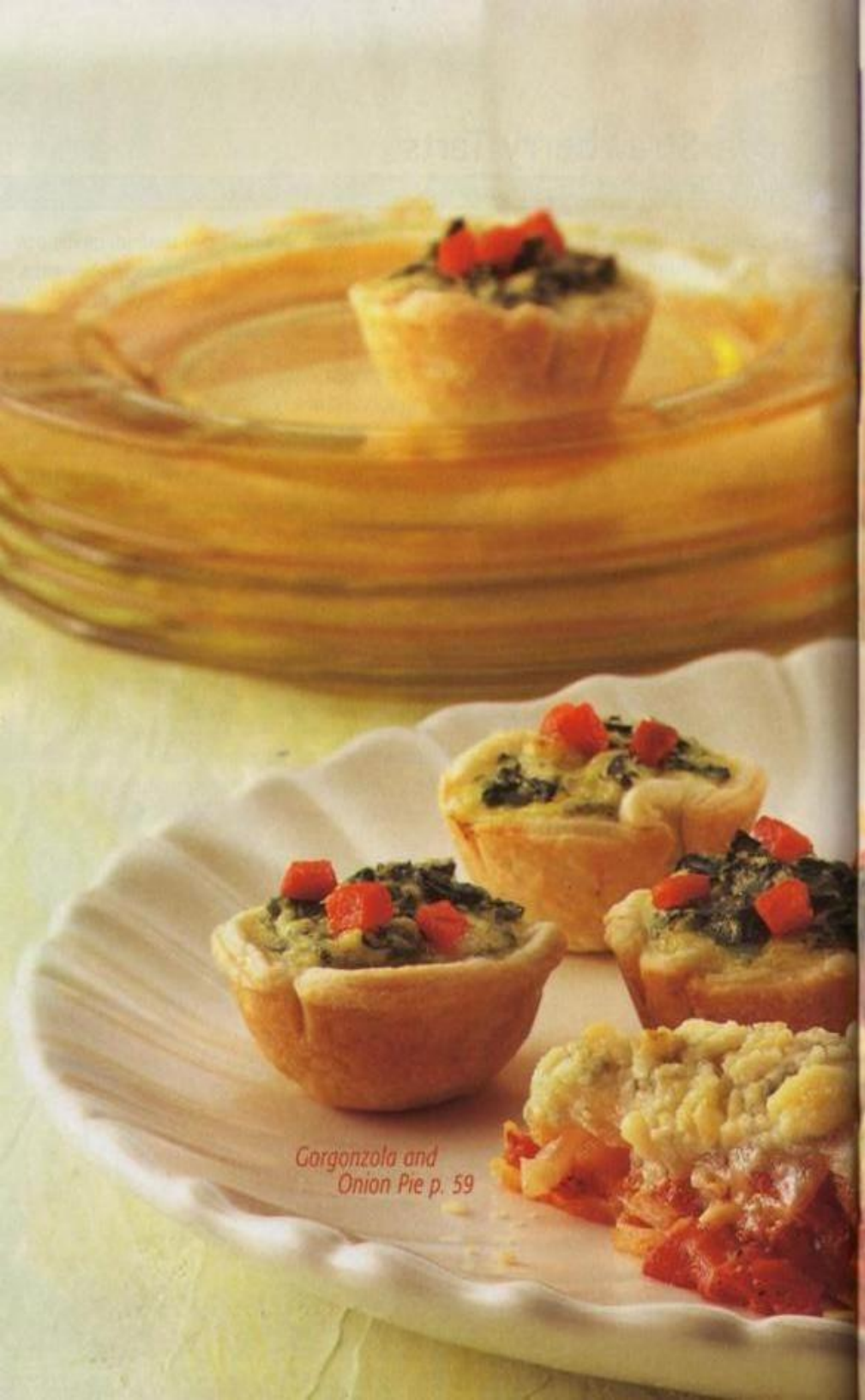
HIGH ALTITUDE (ABOVE 3500 FEET): Bake at 375°F 17 to 22 minutes.

**SERVING (1/16 of Recipe):** Calories 230 (Calories from Fat 110); Fat 12g (Saturated 6g); Cholesterol 20mg; Sodium 170mg; Carbohydrate 28g (Dietary Fiber 0g; Sugars 13g); Protein 3g. % Daily Value: Vitamin A 4%; Vitamin C 2%; Calcium 4%; Iron 0%

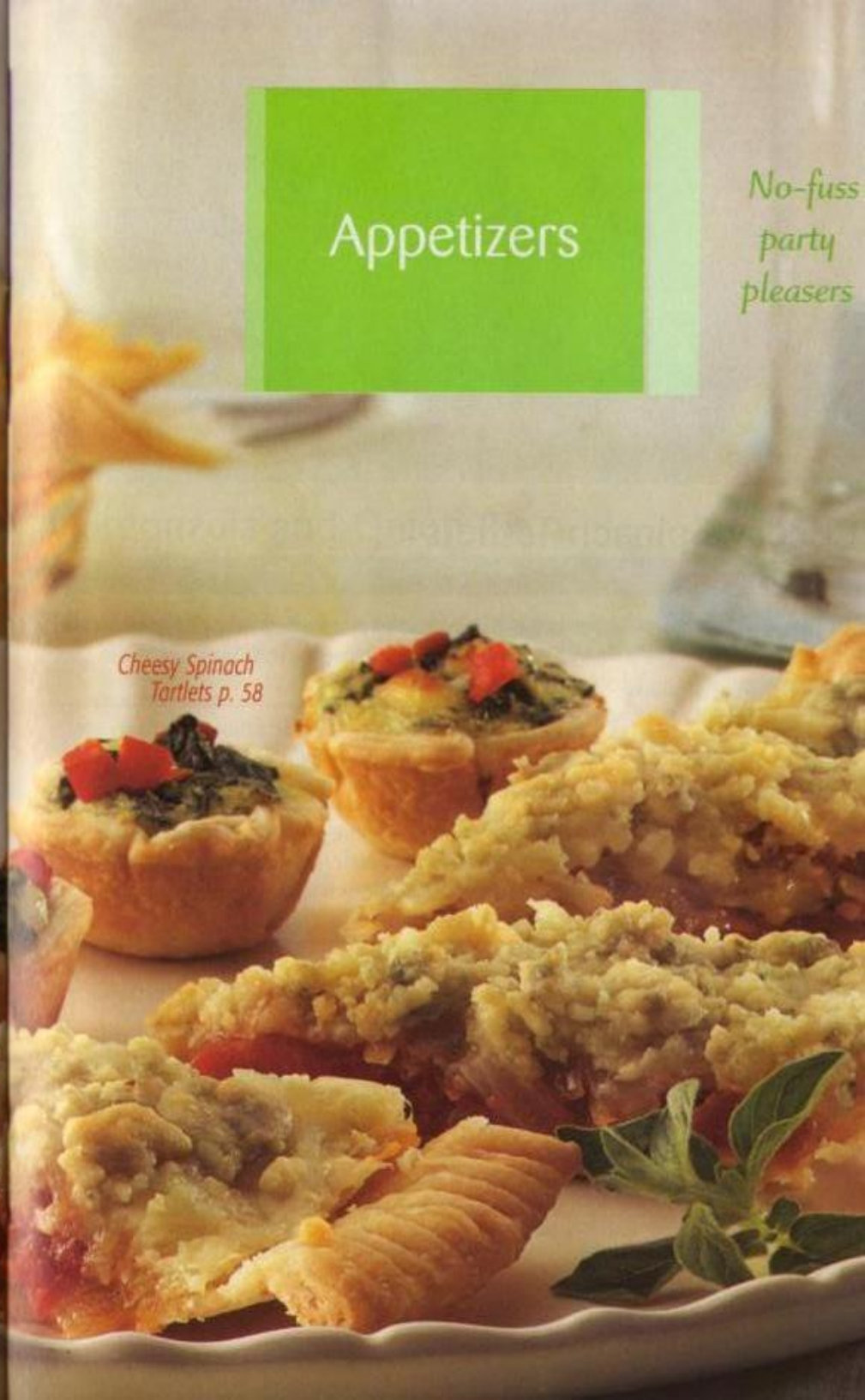
*Substitute cherry or strawberry pie filling for the blueberry pie filling.*

# Appetizers

*No-fuss party pleasers*



*Gorgonzola and Onion Pie p. 59*



*Cheesy Spinach Tartlets p. 58*

*Feta cheese comes in flavored as well as plain varieties. Using flavored cheese reduces the need for extra seasoning. Look for flavored feta, such as tomato basil, in the deli or dairy case. If you choose a flavored feta, eliminate the dried dill weed and nutmeg in this recipe.*

## Cheesy Spinach Tartlets

Prep Time: 25 minutes | Ready in 55 minutes | Makes: 24 tartlets | Photo: p. 56

- 1 teaspoon olive or vegetable oil
- 4 cups packed chopped fresh spinach
- 1 egg
- 1 cup crumbled feta cheese (4 oz)
- ½ cup ricotta cheese
- ½ teaspoon dried dill weed
- ⅛ teaspoon salt
- ⅛ teaspoon ground nutmeg
- Dash pepper
- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 1 tablespoon diced pimientos or red bell pepper, if desired

1. In 8-inch skillet, heat oil over medium heat. Add spinach; cook 2 to 3 minutes, stirring frequently, until wilted and tender. Cool slightly.
2. In medium bowl, beat egg. Stir in feta cheese, ricotta cheese, dill, salt, nutmeg and pepper until well blended. Stir in cooked spinach.
3. Heat oven to 400°F. Remove pie crust from pouch; place crust flat on lightly floured surface. If necessary, press out folds or creases. With floured 2½-inch round cutter, cut 12 rounds. Repeat with second crust.
4. Press rounds in bottom and up sides of 24 ungreased miniature muffin cups. Spoon 1 rounded tablespoon spinach mixture into each pie crust-lined cup.
5. Bake 13 to 18 minutes or until filling is set and edges are light golden brown. Cool tartlets 5 minutes; remove from pans. Garnish with pimiento. Serve warm.

HIGH ALTITUDE (ABOVE 3500 FEET): Bake at 400°F 20 to 25 minutes.

**SERVING (1 Tartlet):** Calories 90 (Calories from Fat 50); Fat 6g (Saturated 3g); Cholesterol 15mg; Sodium 135mg; Carbohydrate 8g (Dietary Fiber 0g; Sugars 1g); Protein 2g. % Daily Value: Vitamin A 10%; Vitamin C 0%; Calcium 4%; Iron 0%

*Sweet onions are special onion varieties that are sweeter as well as juicier than traditional Bermuda or Spanish onions. Look for Maui, Vidalia® and Walla Walla onions in your produce department.*

## Gorgonzola and Onion Pie

Prep Time: 50 minutes | Ready in 1 hour 20 minutes | Makes: 12 servings | Photo: p. 57

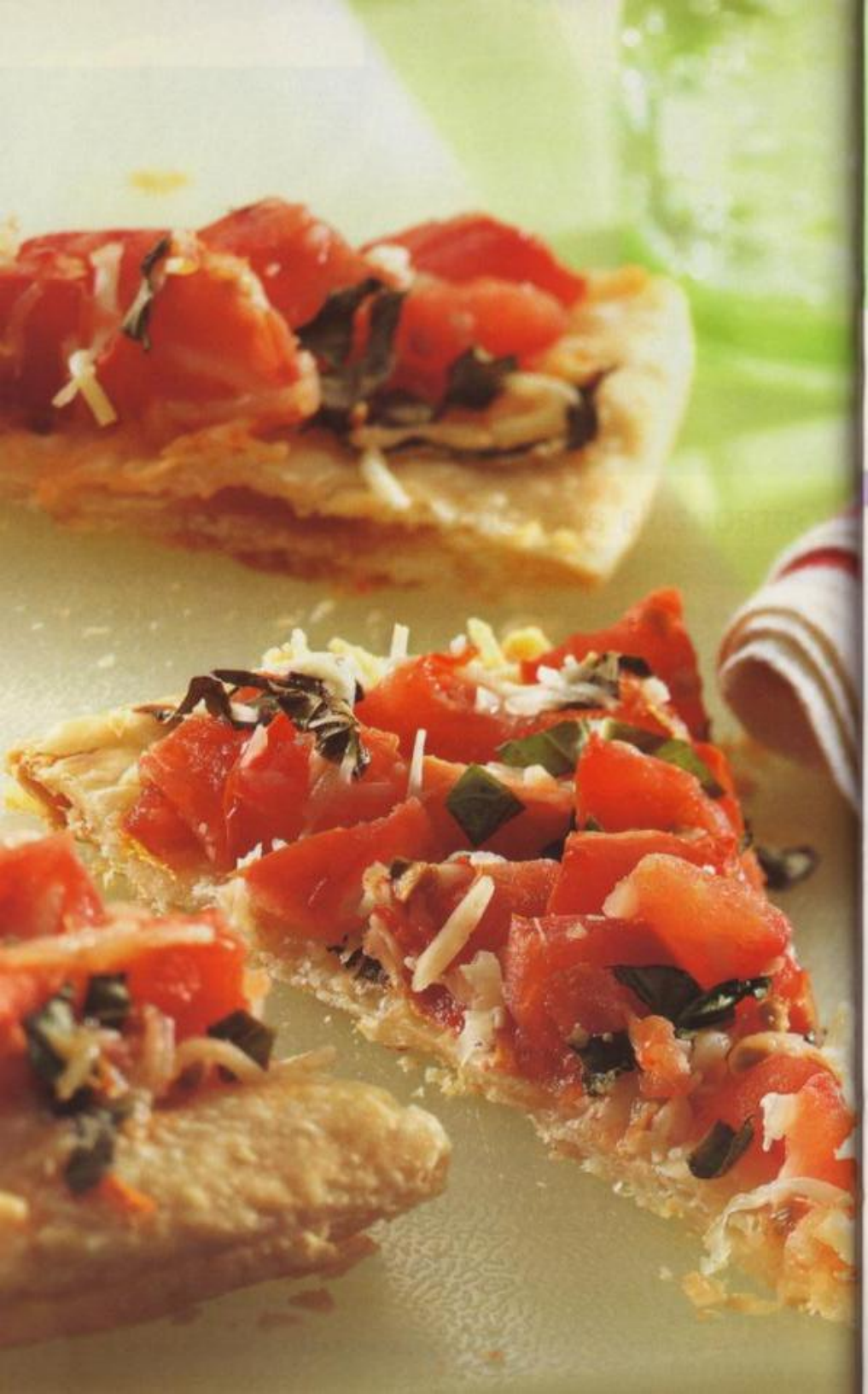
- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 tablespoon grated Parmesan cheese
- 3 tablespoons olive or vegetable oil
- 2½ cups coarsely chopped sweet onions (Vidalia®, Maui or Walla Walla)
- 2 cloves garlic, minced
- 1 can (28 oz) whole tomatoes, drained, quartered
- ½ teaspoon dried oregano leaves
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- 1 cup shredded mozzarella cheese (4 oz)
- 1 cup crumbled Gorgonzola or blue cheese (4 oz)

1. Heat oven to 450°F. Make pie crust as directed on box for one-crust baked shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until lightly browned. Sprinkle Parmesan cheese evenly over crust; set aside. Reduce oven temperature to 425°F.
2. In 10-inch skillet, heat 2 tablespoons of the oil over medium-low heat. Add onions; cook about 15 minutes, stirring frequently, until onions are soft and golden.
3. In 2-quart saucepan, heat remaining tablespoon oil over medium heat. Add garlic; cook and stir until garlic is softened. Stir in tomatoes, oregano, salt and pepper. Cook 10 minutes, stirring occasionally, until slightly thickened.
4. Spoon tomato mixture into baked shell. Spoon onion mixture over tomatoes; sprinkle with mozzarella and Gorgonzola cheeses.
5. Bake at 425°F 10 to 20 minutes or until crust is golden brown. After 10 minutes of baking, cover edge of crust with strips of foil to prevent excessive browning. Let stand 10 minutes before serving.

HIGH ALTITUDE (ABOVE 3500 FEET): Bake pie at 425°F 15 to 20 minutes.

**SERVING (1/12 of Recipe):** Calories 200 (Calories from Fat 110); Fat 13g (Saturated 5g); Cholesterol 15mg; Sodium 410mg; Carbohydrate 15g (Dietary Fiber 1g; Sugars 4g); Protein 7g. % Daily Value: Vitamin A 8%; Vitamin C 10%; Calcium 15%; Iron 2%

Vidalia® is a registered trademark of the Georgia Department of Agriculture.



*Use kitchen scissors to "chop" the fresh basil in this recipe. It saves preparation and clean-up time.*

# Bruschetta Appetizer Tart

Prep Time: 15 minutes | Ready in 25 minutes | Makes: 16 appetizers

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 cup chopped Italian plum tomatoes (3 medium)
- ⅓ cup chopped fresh basil
- 2 teaspoons olive oil
- 1 clove garlic, minced or ¼ teaspoon garlic powder
- ½ cup shredded fresh Parmesan cheese (2 oz)

1. Heat oven to 425°F. Remove pie crust from pouch; place crust flat on ungreased cookie sheet. If necessary, press out folds or creases. Bake 6 to 8 minutes or until light golden brown.
2. Meanwhile, in medium bowl, combine all remaining ingredients except cheese.
3. Remove partially baked crust from oven. Spread tomato mixture over crust; sprinkle with cheese.
4. Return to oven; bake 7 to 10 minutes longer or until cheese is melted and crust is golden brown. Cut into wedges. Serve warm.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1 Appetizer):** Calories 80 (Calories from Fat 45); Fat 5g (Saturated 2g); Cholesterol 5mg; Sodium 115mg; Carbohydrate 7g (Dietary Fiber 0g; Sugars 1g); Protein 2g. % Daily Value: Vitamin A 4%; Vitamin C 0%; Calcium 4%; Iron 0%

# Flaky Deli Slices

Prep Time: 15 minutes | Ready in 35 minutes | Makes: 32 appetizers

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- ¼ cup grated Parmesan cheese
- ¾ lb very thinly sliced cooked ham
- ¼ lb thinly sliced pepperoni
- 1 cup shredded Cheddar cheese (4 oz)

1. Heat oven to 450°F. Remove pie crusts from pouches; place crusts flat on work surface. If necessary, press out folds or creases. Sprinkle each crust evenly with Parmesan cheese.
2. Top each crust with ham, pepperoni and Cheddar cheese to within 1 inch of edges. Loosely roll up each crust. Place rolls, seam side down, on ungreased cookie sheet. Fold ends under.
3. Bake 12 to 17 minutes or until golden brown. Cool 5 minutes. Cut each roll into 16 slices. Serve warm.

HIGH ALTITUDE (ABOVE 3500 FEET): Not recommended.

**SERVING (1 Appetizer):** Calories 110 (Calories from Fat 70); Fat 7g (Saturated 3g); Cholesterol 15mg; Sodium 320mg; Carbohydrate 7g (Dietary Fiber 0g; Sugars 1g); Protein 5g. % Daily Value: Vitamin A 0%; Vitamin C 0%; Calcium 4%; Iron 0%

*Make this hearty addition to an appetizer party special by serving it with honey mustard.*

# Mini Swiss Quiches

Prep Time: 25 minutes | Ready in 1 hour | Makes: 24 appetizers

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 1½ cups shredded Swiss cheese (6 oz)
- 2 tablespoons sliced green onions (2 medium)
- 1 tablespoon diced pimientos
- 2 eggs
- ½ cup milk
- ¼ teaspoon salt
- Dash nutmeg

1. Heat oven to 375°F. Spray 24 miniature muffin cups with cooking spray. Remove pie crust from pouch; place crust flat on work surface. If necessary, press out folds or creases. With floured 2½-inch round cutter, cut 12 rounds from 1 crust. Press each round in bottom and up side of sprayed muffin cup. Repeat with second crust.
2. Place 1 tablespoon cheese in each pie crust-lined cup. Top each with a few onion slices and pimiento pieces.
3. In 2-cup measuring cup, beat eggs, milk, salt and nutmeg with fork until well blended. Pour mixture into cups, filling each to within ¼ inch of top.
4. Bake 25 to 30 minutes or until golden brown. Cool 2 to 3 minutes; lift quiches from cups with tip of knife. Serve warm.

HIGH ALTITUDE (ABOVE 3500 FEET): Bake at 375°F 30 to 35 minutes.

**SERVING (1 Appetizer):** Calories 100 (Calories from Fat 60); Fat 6g (Saturated 3g); Cholesterol 25mg; Sodium 110mg; Carbohydrate 7g (Dietary Fiber 0g; Sugars 1g); Protein 3g. % Daily Value: Vitamin A 2%; Vitamin C 0%; Calcium 8%; Iron 0%

*If you don't have a 2½-inch round cookie cutter, measure some of the small cans and jars in your recycling bin. A large juice concentrate can or a soup can is about the right size.*

™

*Fold over the edge of the dough to keep the filling from running out, then flute the edge. The simplest flute is a two-finger pinch that keeps the dough from unfolding in the hot oven.*

## Tex-Mex Appetizer Tart

▸ Prep Time: 15 minutes | Ready in 1 hour | Makes: 16 servings

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1½ cups shredded colby-Monterey Jack cheese blend (6 oz)
- ½ cup roasted red bell peppers (from a jar), drained, chopped
- ½ cup mayonnaise
- 1 can (4.5 oz) Old El Paso® chopped green chiles
- ¼ cup chopped fresh cilantro or parsley

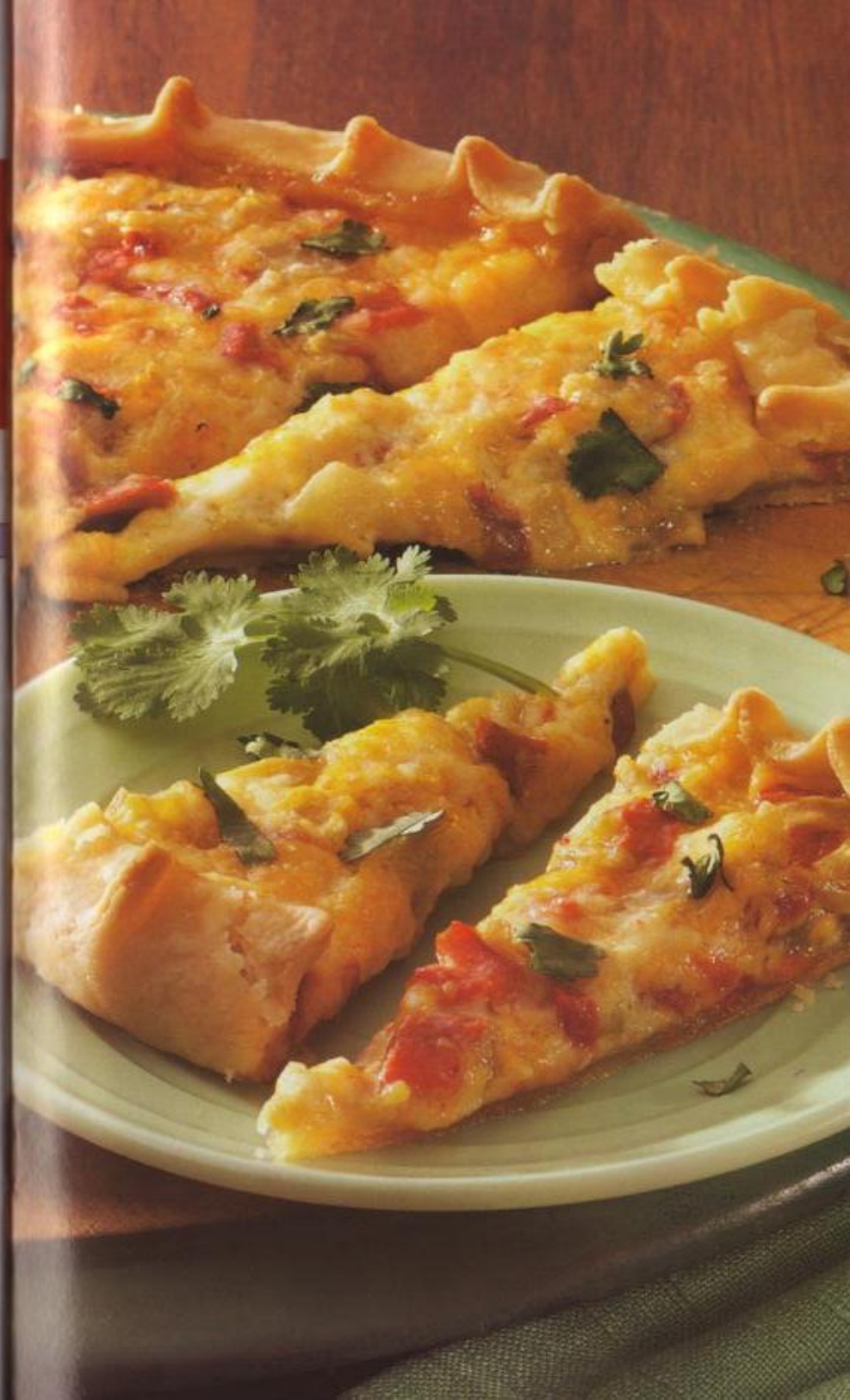
1 Heat oven to 375°F. Remove pie crust from pouch; place pie crust flat on ungreased cookie sheet. If necessary, press out folds or creases.

2 In medium bowl, mix cheese, roasted peppers, mayonnaise and green chiles. Spread over crust to within 1 inch of edge. Fold crust edge over filling to form 1-inch border; flute.

3 Bake 25 to 35 minutes or until crust is golden brown. Sprinkle with cilantro. Let stand 10 minutes before serving. Cut into wedges. Serve warm.

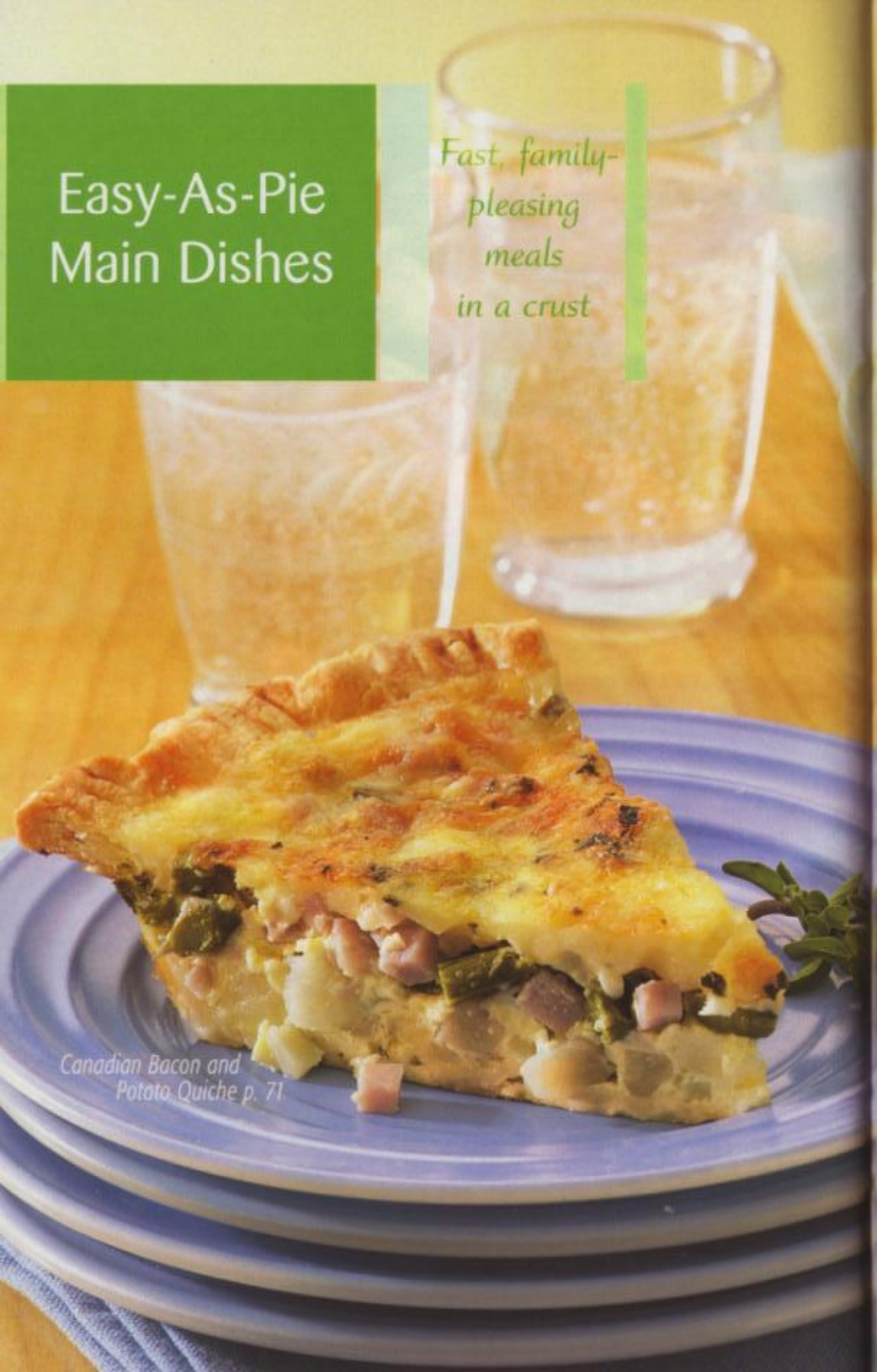
HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/16 of Recipe):** Calories 150 (Calories from Fat 110); Fat 12g (Saturated 4g); Cholesterol 15mg; Sodium 190mg; Carbohydrate 7g (Dietary Fiber 0g; Sugars 1g); Protein 3g. % Daily Value: Vitamin A 8%; Vitamin C 8%; Calcium 8%; Iron 0%

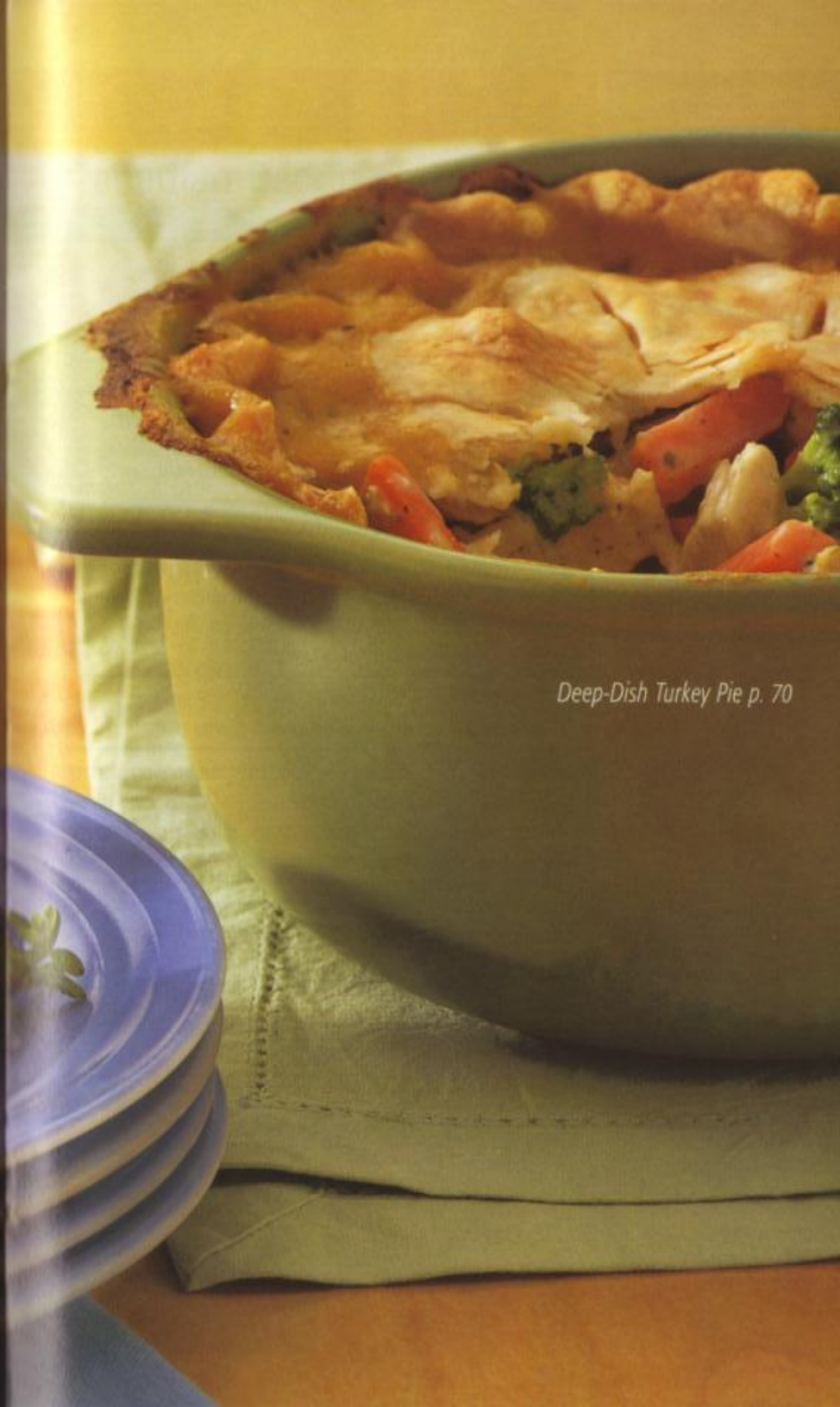


# Easy-As-Pie Main Dishes

*Fast, family-pleasing meals in a crust*



Canadian Bacon and Potato Quiche p. 71



Deep-Dish Turkey Pie p. 70

*This yummy pot pie has a flaky top crust and is made in a casserole.*

# Deep-Dish Turkey Pie

Prep Time: 20 minutes | Ready in 1 hour 20 minutes | Makes: 6 servings | Photo: p. 69

- 2 tablespoons butter or margarine
- ¼ cup chopped celery
- ¼ cup chopped onion (½ medium)
- 1 can (10¾ oz) condensed cream of chicken soup
- 1 cup milk
- ½ teaspoon poultry seasoning
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 4 cups cubed cooked turkey or chicken
- 1 bag (1 lb) Green Giant Select® frozen broccoli, carrots and cauliflower, thawed, drained*
- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

1. Heat oven to 400°F. In 3-quart saucepan or Dutch oven, melt butter over medium heat. Add celery and onion; cook and stir until tender. Stir in soup, milk, poultry seasoning, salt and pepper. Cook until thoroughly heated.
2. Gently stir in turkey and thawed vegetables. Pour into ungreased 2-quart casserole or 10-inch quiche pan.
3. Remove pie crust from pouch; place crust flat on work surface. If necessary, press out folds or creases. Place crust over turkey mixture. Roll up edges of crust to fit top of casserole; flute edges. Cut slits in several places in crust.
4. Bake 40 to 50 minutes or until golden brown. Let stand 10 minutes before serving.

TIP: *To quickly thaw frozen vegetables, place in strainer and rinse with warm water until thawed; drain well.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/6 of Recipe):** Calories 450 (Calories from Fat 220); Fat 24g (Saturated 10g); Cholesterol 105mg; Sodium 760mg; Carbohydrate 29g (Dietary Fiber 3g; Sugars 5g); Protein 32g. % Daily Value: Vitamin A 50%; Vitamin C 20%; Calcium 10%; Iron 10%



# Canadian Bacon and Potato Quiche

Prep Time: 20 minutes | Ready in 1 hour 15 minutes | Makes: 8 servings | Photo: p. 68

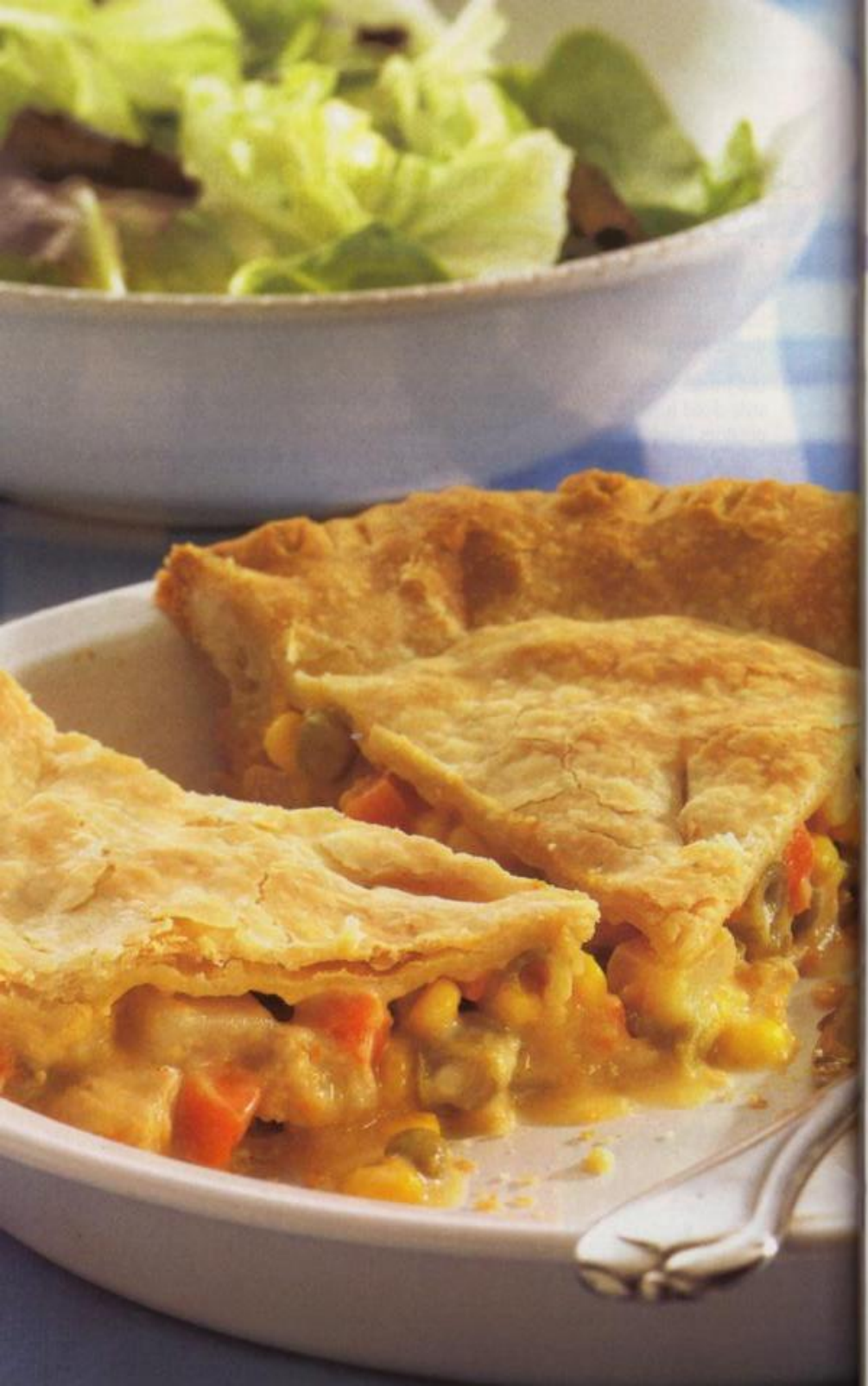
- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 cup frozen southern-style diced hash-brown potatoes (from 32-oz bag), thawed
- 1 cup cut (½ inch) fresh asparagus spears
- 1 cup diced Canadian bacon
- 1½ cups shredded Havarti cheese (6 oz)
- 4 eggs
- 1 cup milk
- ½ teaspoon dried marjoram leaves
- ¼ teaspoon salt

1. Heat oven to 375°F. Make pie crust as directed on box for one-crust baked shell using 9-inch glass pie pan. Prick crust generously with fork. Bake about 8 minutes or until very lightly browned.
2. Remove partially baked crust from oven. Layer potatoes, asparagus, bacon and cheese in crust. In medium bowl, beat eggs, milk, marjoram and salt with whisk or fork until well blended. Pour over cheese.
3. Bake 45 to 50 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before serving. Cut into wedges.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/8 of Recipe):** Calories 320 (Calories from Fat 180); Fat 20g (Saturated 10g); Cholesterol 145mg; Sodium 660mg; Carbohydrate 21g (Dietary Fiber 0g; Sugars 4g); Protein 15g. % Daily Value: Vitamin A 15%; Vitamin C 4%; Calcium 20%; Iron 4%

*Havarti cheese adds a mild, creamy flavor that complements asparagus and Canadian bacon. If you like, another cheese such as colby, Swiss or Monterey Jack can be used in place of the Havarti.*



# Super Easy Chicken Pot Pie

Prep Time: 15 minutes | Ready in 55 minutes | Makes: 6 servings

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 1 can (18.6 oz) Progresso® Rich & Hearty chicken pot pie style soup
- 2 cups Green Giant® frozen mixed vegetables (from 1-lb bag), thawed, drained
- 2 tablespoons all-purpose flour

1. Heat oven to 425°F. Make pie crusts as directed on box for two-crust pie using 9-inch glass pie pan.
2. In medium saucepan, heat soup, thawed vegetables and flour until warm. Spoon into pie crust-lined pan. Top with second crust; seal edge and flute. Cut slits in several places in top crust.
3. Bake 30 to 35 minutes or until crust is golden brown. After 15 minutes of baking, cover edge of crust with strips of foil to prevent excessive browning. Let stand 5 minutes before serving. Cut into wedges.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/6 of Recipe):** Calories 410 (Calories from Fat 180); Fat 20g (Saturated 8g); Cholesterol 20mg; Sodium 630mg; Carbohydrate 50g (Dietary Fiber 3g; Sugars 5g); Protein 8g. % Daily Value: Vitamin A 70%; Vitamin C 0%; Calcium 2%; Iron 6%

*To quickly thaw frozen vegetables, place them in a strainer and rinse with warm water until thawed; drain well.*

*To ensure that the pie crust bakes completely through, assemble this pie with very hot filling. Heat from the filling cooks the crust from the inside while the oven heat bakes it from the outside.*

## Savory Beef and Mushroom Pie

Prep Time: 30 minutes | Ready in 1 hour 25 minutes | Makes: 6 servings

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 1 lb lean (at least 80%) ground beef
- 1½ cups sliced fresh mushrooms
- ¾ cup chopped onions (1½ medium)
- 3 tablespoons all-purpose flour
- 1 envelope savory herb with garlic soup mix (from 2.4-oz package)
- ½ cup half-and-half
- 1 package (3 oz) cream cheese, cut into pieces, softened
- ½ cup shredded Swiss cheese (2 oz)

1. Heat oven to 375°F. Make pie crusts as directed on box for two-crust pie using 9-inch glass pie pan.
2. In 12-inch nonstick skillet, cook ground beef, mushrooms, onions and flour over medium heat 10 to 12 minutes, stirring frequently, until beef is thoroughly cooked and liquid from mushrooms has evaporated.
3. Stir in soup mix, half-and-half and cream cheese. Cook, stirring constantly, until cream cheese has melted and mixture is hot. Remove from heat. Stir in Swiss cheese. Pour into pie crust-lined pan. Top with second crust; seal edge and flute. Cut slits in several places in top crust.
4. Bake 35 to 45 minutes or until crust is golden brown. Let stand 10 minutes before serving. Cut into wedges.

HIGH ALTITUDE (ABOVE 3500 FEET): Cook ground beef mixture over medium-high heat. After baking pie for 20 minutes, cover edge of crust with strips of foil to prevent excessive browning.

**SERVING (1/6 of Recipe):** Calories 620 (Calories from Fat 350); Fat 39g (Saturated 19g); Cholesterol 90mg; Sodium 890mg; Carbohydrate 45g (Dietary Fiber 1g; Sugars 7g); Protein 22g. % Daily Value: Vitamin A 10%; Vitamin C 4%; Calcium 15%; Iron 10%

*To add more Southwestern flavor to this taco pie, sprinkle the uncooked beef with 1 teaspoon chili powder and ½ teaspoon cumin; cook the meat as directed.*

# Taco Salad Pie™

Prep Time: 35 minutes | Ready in 35 minutes | Makes: 8 servings

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 1 lb lean (at least 80%) ground beef
- 1 can (15 oz) kidney beans, undrained
- 1 package (1.25 oz) Old El Paso® taco seasoning mix
- ½ cup Old El Paso® Thick 'n Chunky salsa
- ⅓ cup water
- 1½ cups shredded Cheddar cheese (6 oz)
- 1 cup chopped lettuce
- ½ cup chopped tomato (1 small)
- 1 medium green onion, sliced
- ½ cup sour cream
- ¼ cup sliced ripe olives, if desired

1. Heat oven to 450°F. Make 1 pie crust as directed on box for one-crust baked shell using 9-inch glass pie pan. If desired, to decorate edge of crust, cut thirteen 2-inch triangles from remaining crust; place around crust edge. Bake 9 to 11 minutes or until lightly browned. Cool 15 minutes.
2. Meanwhile, in 10-inch skillet, cook ground beef over medium-high heat, stirring frequently, until thoroughly cooked; drain.
3. Stir in beans, taco seasoning mix, salsa, water and 1 cup of the cheese. Reduce heat to low; cook 2 to 3 minutes or until beans are heated and cheese is melted.
4. Spoon beef mixture into cooled baked shell. Serve immediately with remaining ½ cup cheese, the lettuce, tomato, onion, sour cream and olives.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/8 of Recipe):** Calories 550 (Calories from Fat 290); Fat 32g (Saturated 15g); Cholesterol 75mg; Sodium 760mg; Carbohydrate 44g (Dietary Fiber 4g; Sugars 6g); Protein 24g. % Daily Value: Vitamin A 20%; Vitamin C 6%; Calcium 15%; Iron 15%

# Empanada Grande

Prep Time: 15 minutes | Ready in 45 minutes | Makes: 3 servings

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 egg
- 6 oz smoked chorizo sausage or kielbasa, casing removed, coarsely chopped (about 1½ cups)
- 1 cup frozen country-style shredded hash-brown potatoes (from 30-oz bag), thawed, patted dry
- ½ cup Green Giant® frozen sweet peas (from 1-lb bag)
- ¼ cup chopped onion (½ medium)
- ¼ teaspoon salt

1. Heat oven to 400°F. Remove pie crust from pouch; place crust flat on work surface. If necessary, press out folds or creases. With rolling pin, roll crust lightly into 12-inch round; place on ungreased large cookie sheet.
2. In large bowl, beat egg thoroughly; reserve 1 tablespoon in small bowl. Add all remaining ingredients to large bowl; stir to mix well.
3. Spoon chorizo mixture evenly onto half of crust to within ½ inch of edge. Brush edge of crust with reserved beaten egg. Fold untopped half of crust over filling; press edge with fork to seal. Cut slits in several places in top. Brush with beaten egg.
4. Bake 25 to 30 minutes or until golden brown. Cut into wedges.

HIGH ALTITUDE (ABOVE 3500 FEET): Thaw frozen peas before use.

**SERVING (1/3 of Recipe):** Calories 670 (Calories from Fat 380); Fat 42g (Saturated 17g); Cholesterol 135mg; Sodium 1250mg; Carbohydrate 54g (Dietary Fiber 3g; Sugars 5g); Protein 21g. % Daily Value: Vitamin A 20%; Vitamin C 6%; Calcium 2%; Iron 10%

*For quick thawing, place potatoes on a microwave-safe plate and microwave 1 minute on medium. Or, thaw potatoes on a plate on the kitchen counter for 20 minutes.*

TM

*Plan on serving a meal featuring baked boneless chicken breast the night before you make Chicken Taco Wedges. Bake two extra chicken breasts (8 oz chicken equals 1 cup) and you have cooked chicken ready for the next night's meal.*

## Chicken Taco Wedges

Prep Time: 10 minutes | Ready in 30 minutes | Makes: 6 servings

- 1 box (15 oz) Pillsbury® refrigerated pie crust, softened as directed on box
- ¼ cup mayonnaise
- ¼ cup Old El Paso® Thick 'n Chunky salsa
- 1 cup cubed cooked chicken
- 1 cup chopped tomato (1 large)
- ¼ cup sliced green onions (4 medium)
- 1 cup shredded Cheddar cheese (4 oz)

1. Heat oven to 450°F. Remove pie crusts from pouches; place crusts flat on ungreased large cookie sheet. If necessary, press out folds or creases.
2. In small bowl, mix mayonnaise and salsa. Spread mixture evenly over each pie crust. Sprinkle half of each crust with ½ cup chicken, ½ cup tomato, 2 tablespoons onions and ½ cup cheese. Fold untopped half of each crust over filling; do not seal.
3. Bake 14 to 18 minutes or until golden brown. Cut into wedges. If desired, top with shredded lettuce, sliced ripe olives, sour cream and additional salsa.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/6 of Recipe):** Calories 510 (Calories from Fat 310); Fat 34g (Saturated 14g); Cholesterol 60mg; Sodium 530mg; Carbohydrate 38g (Dietary Fiber 0g; Sugars 4g); Protein 14g. % Daily Value: Vitamin A 10%; Vitamin C 6%; Calcium 10%; Iron 4%

*Italian plum tomatoes are small, oval tomatoes with a firm texture and intense flavor; they can be red or yellow.*

# Cheddar, Beef and Zucchini Pie

Prep Time: 40 minutes | Ready in 1 hour 35 minutes | Makes: 6 servings

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- ¾ lb lean (at least 80%) ground beef
- ½ cup chopped onion (1 medium)
- ½ cup chopped green bell pepper (½ medium)
- 1½ cups sliced zucchini (1 large or 2 small)
- 1 tablespoon all-purpose flour
- ⅛ teaspoon pepper
- 1½ cups shredded Cheddar cheese (6 oz)
- 2 Italian plum tomatoes, sliced
- 3 eggs
- 1 tablespoon Dijon mustard
- 1 cup half-and-half or milk
- ½ teaspoon salt

1 Heat oven to 400°F. Make pie crust as directed on box for one-crust baked shell using 9-inch glass pie pan. DO NOT PRICK CRUST. Partially bake shell 7 minutes. Remove from oven; immediately press bubbles down with back of spoon. Reduce oven temperature to 350°F.

2 Meanwhile, in 10-inch skillet, cook ground beef, onion and bell pepper over medium-high heat, stirring frequently, until beef is thoroughly cooked; drain.

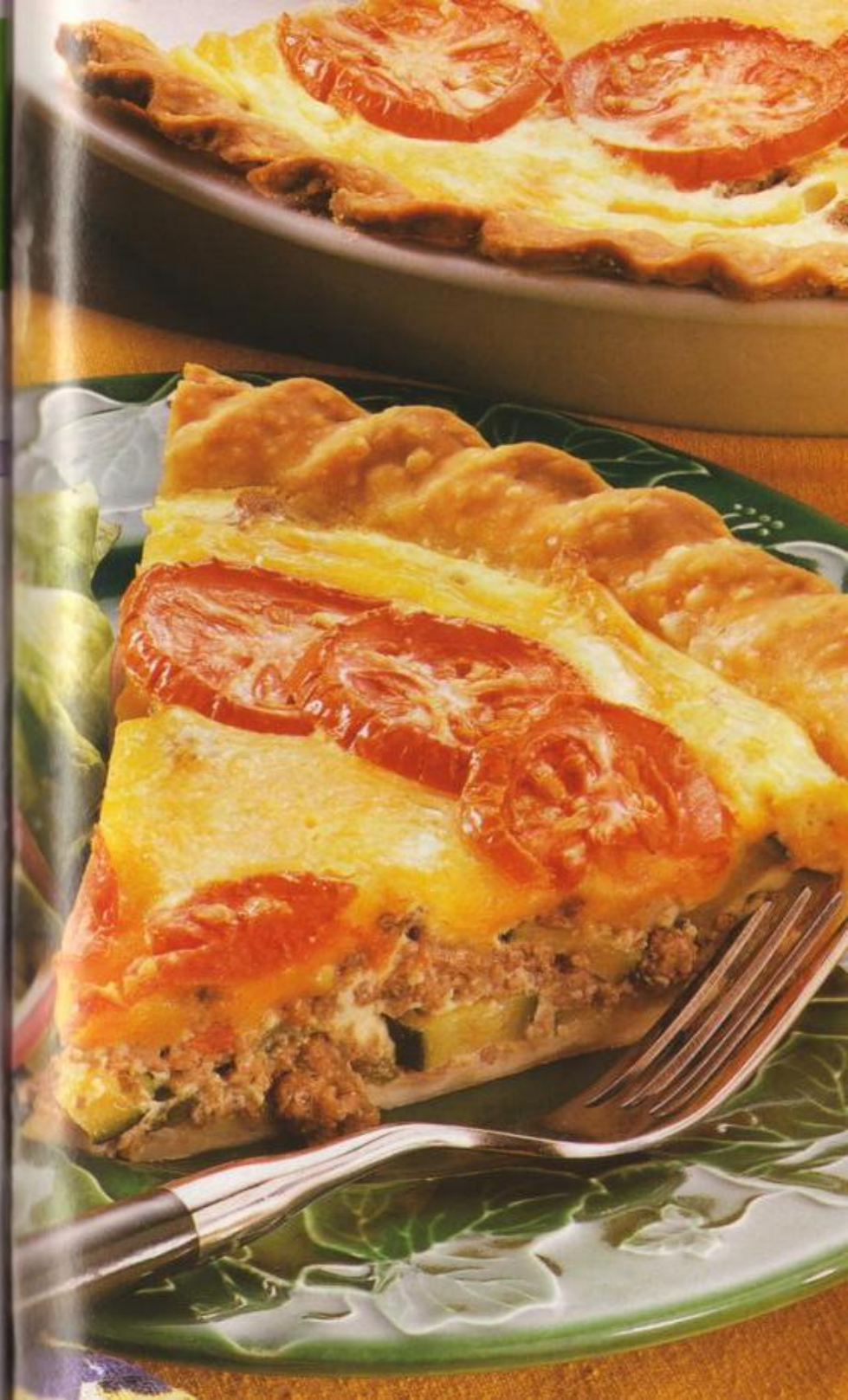
3 Stir in zucchini. Cook over medium heat 2 to 3 minutes, stirring frequently, until zucchini is softened. Remove from heat; stir in flour and pepper.

4 Layer beef mixture, cheese and tomatoes in partially baked shell. In small bowl, beat eggs and mustard until well blended. Beat in half-and-half and salt until smooth. Pour over mixture in shell.

5 Bake at 350°F 40 to 45 minutes or until knife inserted in center comes out clean. Let stand 10 minutes before serving. Cut into wedges.

HIGH ALTITUDE (ABOVE 3500 FEET): Partially bake shell at 400°F 9 minutes. Bake pie at 350°F 45 to 50 minutes.

**SERVING (1/6 of Recipe):** Calories 500 (Calories from Fat 310); Fat 34g (Saturated 17g); Cholesterol 190mg; Sodium 660mg; Carbohydrate 25g (Dietary Fiber 1g; Sugars 5g); Protein 24g. % Daily Value: Vitamin A 20%; Vitamin C 15%; Calcium 20%; Iron 10%



# Barbecue Pork Pot Pie

▸ Prep Time: 20 minutes | Ready in 1 hour 5 minutes | Makes: 6 servings

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 container (18 oz) Lloyd's® refrigerated original fully cooked shredded pork
- 1½ cups frozen southern-style diced hash-brown potatoes (from 32-oz bag)
- 1½ cups Green Giant® Niblets® frozen corn (from 1-lb bag), thawed, drained*
- 1½ cups shredded Cheddar cheese (6 oz)

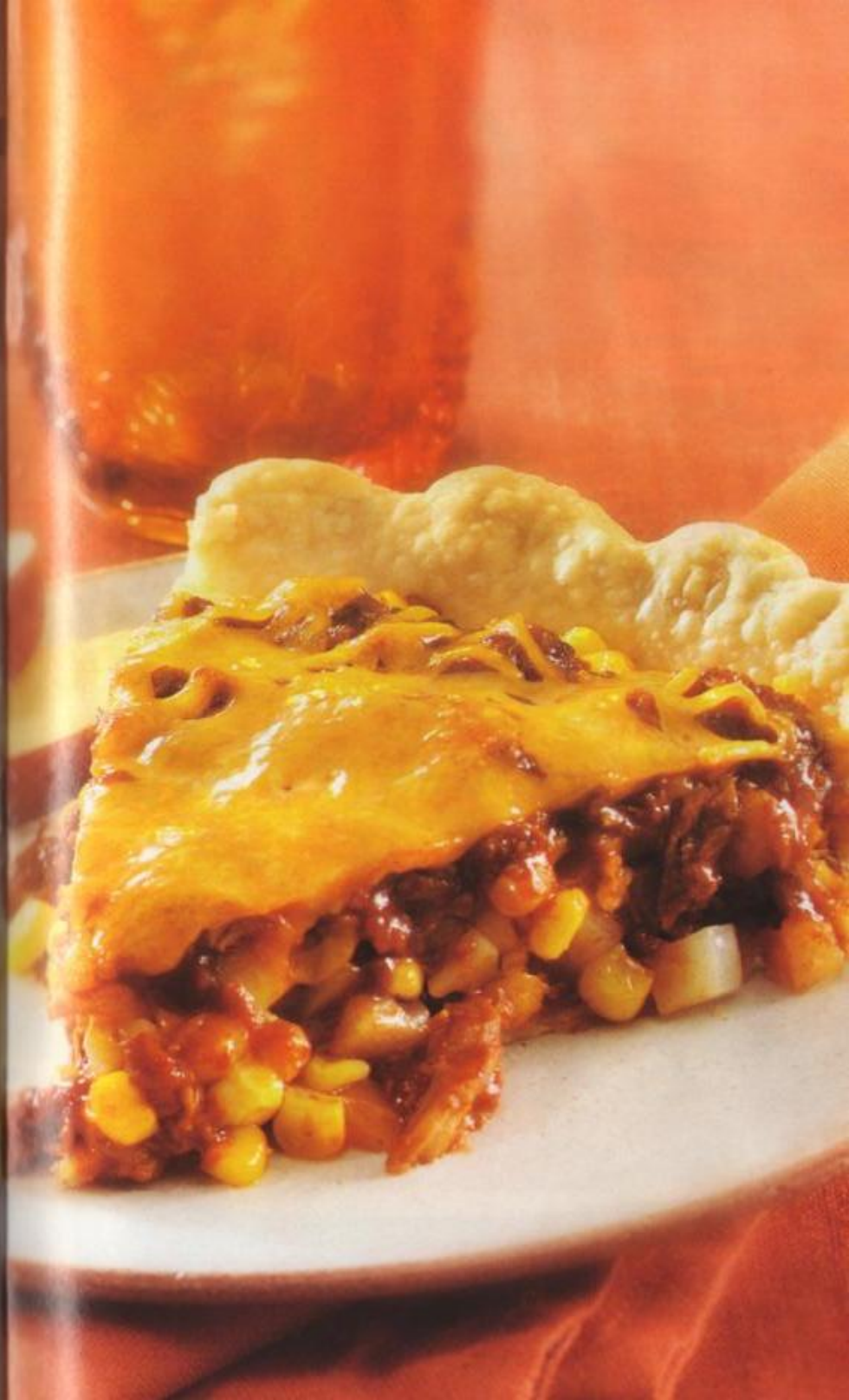
1. Heat oven to 425°F. Make pie crust as directed on box for one-crust baked shell using 9-inch glass pie pan. Bake 5 to 7 minutes or until very lightly browned.
2. Remove partially baked crust from oven. Spoon half of shredded pork into crust. Top with potatoes, thawed corn and half of the cheese. Spoon remaining shredded pork over top. Sprinkle with remaining cheese. Cover edge of crust with strips of foil to prevent excessive browning.
3. Return pie to oven; bake 30 to 35 minutes longer or until crust is golden brown and cheese is melted. Let stand 10 minutes before serving. Cut into wedges.

TIP: *To quickly thaw corn, place in strainer and rinse with warm water until thawed; drain well.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1/6 of Recipe):** Calories 510 (Calories from Fat 220); Fat 24g (Saturated 12g); Cholesterol 60mg; Sodium 990mg; Carbohydrate 54g (Dietary Fiber 2g; Sugars 18g); Protein 20g. % Daily Value: Vitamin A 10%; Vitamin C 4%; Calcium 15%; Iron 6%

*Serve this pie with a tossed salad or cole slaw for an easy weeknight dinner.*



# Pizza Triangles

Prep Time: 10 minutes | Ready in 25 minutes | Makes: 8 pizza triangles

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 1 cup shredded mozzarella cheese (4 oz)
- ½ cup sliced pepperoni, chopped (2 oz)
- ¾ cup pizza sauce
- 1 teaspoon dried Italian seasoning

1. Heat oven to 425°F. Remove pie crusts from pouches; place crusts flat on cutting board. If necessary, press out folds or creases. Cut each crust into quarters, making 8 wedges.
2. In medium bowl, mix cheese, pepperoni, pizza sauce and Italian seasoning. Spread 1 heaping tablespoon cheese mixture on half of each crust wedge. Fold untopped half of each wedge over filling; press edges with fork to seal. Place on ungreased cookie sheet.
3. Bake 11 to 14 minutes or until crust is golden brown.

HIGH ALTITUDE (ABOVE 3500 FEET): No change.

**SERVING (1 Pizza Triangle):** Calories 330 (Calories from Fat 180); Fat 20g (Saturated 9g); Cholesterol 25mg; Sodium 540mg; Carbohydrate 28g (Dietary Fiber 0g; Sugars 3g); Protein 8g. % Daily Value: Vitamin A 4%; Vitamin C 4%; Calcium 10%; Iron 2%

*This is a great "make your own pizza" recipe for an informal get together. Offer several kinds of cheese and a few veggies, such as mushrooms, green bell pepper and ripe olives and let guests create their own entree.*

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# How to Use Our Nutrition Information

**The key to healthy eating** is a varied diet including many fruits, vegetables and grains. The detailed nutrition information in Classic® Cookbooks can help you estimate the contribution of specific recipes to your overall menu plan. At the end of each recipe, we list the calories per serving as well as the amount of fat, cholesterol, sodium, carbohydrate, dietary fiber, sugars, protein, vitamins A and C, calcium and iron.

### Guidelines for Calculating Nutrition Information:

- The first ingredient is used wherever a choice is given (such as ⅓ cup sour cream or plain yogurt).
- The first ingredient amount is used wherever a range is given (such as 2 to 3 teaspoons).
- "If desired" ingredients are not included, whether mentioned in the ingredient list or in the recipe directions as a suggestion (such as sprinkle with brown sugar if desired).

### Our Experts Behind the Scenes:

Our team of professionals, including registered dietitians and home economists, is dedicated to delivering comprehensive nutrition information to make your job of planning nutritious menus for you and your family just a little easier. Current information from the USDA and food manufacturers' labels are used to provide up-to-date nutrient values.

### Tailoring Your Daily Diet

The chart below outlines some average daily nutritional needs for moderately active adults. Since your sex, age, size and activity level all affect dietary considerations, your requirements may deviate from those shown here.

| What You Need Daily | Women Age: 25–50 | Women Over 50 | Men 25–50 |
|---|---|---|---|
| Calories | 2200 | 1900 | 2900 |
| Total Fat | 73 g or less | 63 | 97 |
| Saturated Fat | 24 g or less | 21 | 32 |
| Cholesterol | 300 mg or less | 300 | 300 |
| Sodium | 2400 mg | 2400 | 2400 |
| Calcium | 800 mg | 800 | 800 |
| Iron | 15 mg | 10 | 10 |

*(Note: Although individual needs vary, a 2000-calorie diet is used as the reference diet on packaging because it approximates average daily requirements and provides a round number for easier calculating.)*

▸ *Bruschetta Appetizer Tart p. 61*